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# THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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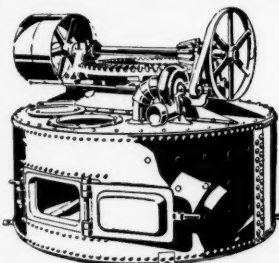
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1853—We Keep Faith With Those We Serve—1923

# THE NATIONAL PROVISIONER

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION

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No. 9.

## **Armour About to Absorb Morris Properties**

### **Hearing Called by Secretary of Agriculture to Determine Legality of the Transaction—Statements by President White and Secretary Wallace**

The long-talked-of "merger" of Armour & Company and Morris & Company will take place within a few days, according to latest developments. This is really not a merger, but the actual taking over of Morris properties and business by Armour.

At the last moment the Secretary of Agriculture, as administrator of the Pack-er and Stockyards Act, steps in with a formal complaint based on the proposed absorption as contrary to law, and will

hold a hearing on April 2 to determine the status of the transaction.

President F. Edson White of Armour & Company declares that this action is merely for the purpose of enabling the courts to pass upon the legality of the proposition. He believes the government sees no objection to it, but that procedure under the act will decide the matter.

A decision by the secretary that the procedure was illegal would result in an

order by him to "cease and desist." This decision would be appealed to the federal courts, and the legality of the transaction there thrashed out and decided.

THE NATIONAL PROVISIONER presents here the summary of the statement and complaint issued by the Secretary of Agriculture, the statement of President White of Armour & Company, and some unofficial news concerning the taking over of these properties.

### **The Complaint**

The complaint of the Secretary of Agriculture names as respondents Armour & Company of Illinois, Armour & Company of Delaware, J. Ogden Armour, chairman of the board of directors of these two companies, and Morris & Company.

The complaint charges that J. Ogden Armour, acting for himself and the Armour corporations, contracted with Morris & Company and the Morris family to acquire all of the assets of Morris & Company, including its business, patents, and good-will, and its interests in its subsidiary and allied companies engaged in the meat packing and related business; that Morris & Company is to receive approximately \$30,000,000 to be paid approximately one-third in cash, one-third in preferred stock, and one-third in common stock of Armour & Company of either Illinois or Delaware, the purchaser to assume the outstanding liabilities; and that the transfer is to take place on or before February 28, 1923.

#### **Eliminating Morris & Company.**

It is charged that this transaction provides for the entire elimination of Morris & Company from the meat packing field, and constitutes a violation of Title II of the Packers and Stockyards Act, 1921, in that the acquisition by the Armour interests of Morris & Company, including the capital stock or business of other corporations owned in whole or in part by Morris & Company, on the one hand, and the acquisition of the stock of Armour & Company of Illinois or Delaware by Morris & Company, on the other hand, constitutes

a restraint of interstate commerce and creates or tends to create a monopoly in many sections and communities of the United States and foreign countries in the purchase of livestock and the sale of livestock products.

Notice is given that the charges will be heard beginning at the office of the Secretary of Agriculture in Washington, at 10 o'clock a. m., on the second day of April, 1923, when the respondents will be given an opportunity to file an answer and be heard as to whether or not the Secretary of Agriculture shall sustain the charges and issue an order requiring the respondents or any of them to cease and desist from violating any of the provisions of

(Continued on page 46.)

### **The Explanation**

Following publication of the complaint and statement by Secretary Wallace, President F. Edson White of Armour & Company announced that his company was ready to meet the issue and had no fear of the outcome. The action decided upon was considered both legal and advisable from an economic standpoint.

In his interview given to the press, President White said:

"The filing of a complaint by Secretary Wallace against the purchase of the Morris properties does not come as a surprise. When we put the whole matter up to the government and the public, we gained the impression that while the government could see no legal objection, nevertheless the secretary would make a test case under the Packers and Stockyards Act.

"The great war was primarily responsible for the conditions which made it necessary to refinance and reorganize our business. The government controlled us during the war, compelled us to buy raw products at the highest prices in history, encouraged production to a point which filled our cellars and storerooms with the costliest products we have ever owned, and then left us holding the sack by relinquishing control and dumping its war surplus in such a fashion as to ruin the market for the stocks we had been compelled to buy.

"Our procedure is approved by the best economic and financial authorities, and we are assured of the wisdom as well as the legality of what we seek to do, and we have no fear as to the outcome of court procedure.

#### **A Wrong Impression.**

"The idea that our purchase of the assets of Morris & Company is out of

## **Your Labor Costs!**

Have you ever figured them down to a point where you know "where you are at?"

Have you ever attempted to study them with a view to saving money—not by "cheese-paring," or "cutting wages" (and causing labor trouble)—but by an intelligent study of the way in which the wages you pay may be made to get the most both for you and your employee?

Further discussion of this subject of Time Study of Labor Costs will appear in the pages of THE NATIONAL PROVISIONER. It will be worth your while to watch for it.



accord with public policy, or that it would constitute an undue restraint of interstate trade or create a monopoly, is in our opinion without foundation. Secretary Wallace's report submitted to Congress shows that the Morris and Armour volumes combined would total only about 15 per cent of the business in meat foods done by all packers, and only about 23 per cent of the business done by those packers who are under federal inspection.

"There exists no legal or economic authority for holding that 15 per cent of the total business gives domination or is detrimental to the public interest. In numerous other fields of enterprise much greater proportions of the business are done by single firms without injury to the public's interests, and without causing governmental concern.

"There are in the meat industry approximately 1,300 packing concerns to assure the competition which is conceived to be necessary to keep prices at a minimum.

"We who have spent our lives in this business and who have given it more than we have taken out, know from well-grounded experience, that the proposed acquisition of the Morris properties promises benefits to the public, just as it does to Armour and Company, and is not out of accord with public policy or public service. Through such acquisition great economies in overhead, in operation and in distribution charges would be effected, and in the course of time would amount to millions of dollars. The fruits of these lower costs must be shared with the public if we hope to maintain the Morris volume in the face of the competition for it."

"We recognize our duty to the public and we also recognize our duty to the 50,000 or more citizens of this nation who have invested money in Armour & Company, and who are, to all intents and purposes, the company itself. The business owned by these 50,000 people is performing a necessary function for the public and performing it well, and at a smaller gross margin of profit than exists in any other comparable industry.

"The platform on which the present administration was swept into office by the greatest vote in history proclaimed its belief in 'less government in business and more business in government.' We heartily subscribe to that slogan, and we are willing to meet the issue involved speedily and without any fear of the result."

#### What Purchase Involves.

Regarding the actual purchase of Morris & Company, it is stated that the purchase will involve only the tangible assets of Morris & Company and none of its securities. Acquisition of capital stock would be in direct violation of section 7 of the Clayton Act, and to avoid this there will be a transfer only of physical properties. The firm of Morris & Company will be left in the hands of the present owners, but will be merely a liquidating concern, holding certain accounts and securities.

#### Values to Be Decided.

The financial statement of Morris & Company was turned over to bankers and Mr. Armour last Saturday. On this showing the values of the properties to be taken over will be adjudicated by James B. Forgan, chairman of the board of the First National Bank of Chicago, and Albert H. Wiggin, president of the Chase National Bank of New York. They will decide on the amount of Armour & Company securities to be turned over in addition to the \$20,000,000 cash involved in the transaction.

If you are looking for a good position watch the "Wanted" page.

## Packers' Traffic Problems

Items under this head cover matters of general and particular interest to the meat and allied industries in connection with traffic and transportation problems, rate hearings and decisions, etc. Further information on these subjects may be obtained upon application to the Institute of American Meat Packers, 509 South Wabash Ave., Chicago, Ill.

### NO LABELS ON SHIPPING CONTAINER

Attention of packers is called to a change which has been made in the revision of B. A. I. Order No. 211: regulation 17, section 1, paragraph 1. The paragraph referred to now reads as follows (the amendment being indicated by the underscored portion):

"When any inspected and passed meat or product is placed or packed in an official establishment, in any can, pot, tin, canvas, or other receptacle or covering constituting an immediate or true container within the meaning of these regulations there shall be attached to such container or covering a trade label as hereinafter described in this regulation."

If you pack meats or other products into boxes, baskets or barrels which are in reality merely shipping containers and are not really "immediate or true" containers, you are not required to mark the contents on the shipping container.

With further reference to the paragraph quoted above; the Washington office of the Institute of American Meat Packers recently, on behalf of a member company, called the attention of the Bureau to a requirement imposed by the inspector at the member's plant to the effect that Bureau Circular Letter No. 1161 required that individual containers be provided for each of various small products, such as pork trimmings, ears, snouts, tails, etc. These products are so small as to render it impracticable to mark them and it has been the practice of the packer to distribute such products in cheese cloth wrappings. The Bureau of Animal Industry states that the inspector's interpretation of Circular Letter No. 1161 is erroneous and that the Bureau does not require individual containers for each of the products. On the contrary a miscellaneous assortment of unmarked edible products (in this case each kind being wrapped in cheese cloth) may be placed in a box, barrel or basket bearing a domestic meat label. The box, barrel or basket may be used over and over again. The packer in question was making deliveries of the small products mentioned by wagon, but the interpretation supplied by the Bureau of Animal Industry is equally applicable to deliveries of all sorts.

### REDUCE HOG SHIPPING LOSSES.

Figures recently compiled by the United States Department of Agriculture show that during a period of six months in 1922 there were received at nine of the principal stockyards of the country a total of 28,375 dead hogs and 38,708 hogs in a more or less crippled condition. These figures indicate a waste that is wholly unnecessary and that greatly reduces the amount of marketable pork and decreases the profit of the farmers making the shipments.

The department has pointed out that nearly all of this waste may be attributed to improper handling of the hogs just prior to shipment. Quite often hogs about to be shipped are rushed to a small inclosure, penned up in a crowded way, and fed a heavy ration preparatory to being hauled or driven to the stock car. In getting them to the loading point, frequently, the animals are prodded, kicked, and hurried until worried into a highly nervous condition.

When ready for market, hogs should be

assembled long enough before the date of shipment to allow them to become rested. They should not be crowded into small pens or houses, nor fed heavy rations. If they are driven to the loading point, they should not be rushed on the way; if they are hauled, too many hogs should not be crowded into the truck or wagon. The loading chutes should not be too steep, should be made secure and have the sides protected so the animals will not fall off.

Crowding too many hogs into a car, particularly in hot weather, is likely to result in a number of them dying in transit. Loading hogs after a heavy feed is injurious. A little hunger is far better for them on the journey than indigestion. There is nothing to be gained in added weight of the animals by forced feeding just before shipping. The aim should be to get as many of the hogs as possible to the stockyards in good condition.

### INTERSTATE COMMERCE CASES.

Complaints made recently to the Interstate Commerce Commission and decisions rendered by the commission in cases of interest to meat packers are reported as follows:

**Cottonseed Oil Rate Reparation.**—No. 12314. Swift & Company v. Director General, as Agent. Original report, 69 I. C. C., 695, modified upon reconsideration to award reparation on cottonseed oil, in carloads, switched during Federal control from Lakewood Station to Atlanta, Ga.

**Intervene in Cotton Oil Case.**—The Illinois Coal Traffic Bureau has been permitted to intervene in No. 14622, Board of Railroad Commissioners of the State of South Dakota vs. C. & A. R. R. et al.

The American Cotton Oil Company and Southern Cotton Oil Company have each been authorized to intervene in No. 14594, American Linseed Company vs. B. R. & P. Ry. et al.

**Freight on Butter.**—Representative Steenerson of Minnesota has introduced H. Res. 555, as follows:

Resolved, That the President be, and he is hereby, requested to transmit to the House of Representatives all information in his possession or in the possession of the Interstate Commerce Commission, relative to the alleged existence of a combination, practice or agreement among manufacturers of or dealers in butter tubs, under which, in addition to the usual sale price of such articles at Galena, Ill., there is added the freight charge from Galena, Ill., to the place of manufacture, where such place of manufacture is west or northwest, so that in the case of butter tubs made from native Minnesota timber at Duluth, Minn., and sold to dairymen in Minnesota, there is added to the reasonable price thereof the freight charges from Galena, Ill., to Duluth, Minn.

**Unjust Rates on Soap.**—No. 14451, Sub. No. 2. The Cudahy Packing Co., Chicago, Ill., vs. St. Louis-San Francisco, et al. Excessive, unjust, unreasonable rates on soap, in carloads, from Chicago, Ill., and South Omaha, Neb., to destinations in Oklahoma, Arkansas, Louisiana, Texas, Missouri, Kansas and New Mexico. Asks cease and desist order, just and reasonable rates, and reparation.

### AUSTRIA GETS HUNGARY HOGS.

Considerable increase in importation of live hogs into Austria from Hungary is announced. Due to disparity between Hungarian and American prices, for a hundred kilograms of live hogs exported from Hungary, a hundred and seven kilograms of American steam lard can be imported. Sellers of lard in Austria tell U. S. Department of Commerce representatives that large firkins in which their lard is received are an obstacle to sales. Purchasers are said to be demanding smaller containers on account of limited amounts of money available.



## Bookkeeping Records for Retail Meat Dealers

The retail meat trade has been eagerly waiting for the bookkeeping records for retail meat dealers which have been under preparation for some time by Northwestern University Bureau of Business Research and the Department of Agriculture. These records are now ready for the use of all merchants who are interested. Some 30 to 40 retailers have installed the system in Chicago and more are starting each week. Each week or so there are meetings for instruction at Northwestern University building, 311 West Lake street, Chicago.

Through the co-operation of the local meat councils and the master butchers' associations, the Bureau of Business Research of Northwestern University and the U. S. Department of Agriculture are now conducting amongst retail meat dealers classes in Chicago, Detroit and Newark, N. J., for the purpose of describing and explaining the records and of securing their installation. New classes in these cities will be organized as fast as merchants request the services of the respective bodies.

It is planned in the near future to organize classes in other cities having meat councils in the hope finally of covering the entire country. Merchants should understand that the services of these organizations are without cost and that they are given solely for the purpose, first, of aiding them in improving their accounting records, and second, of securing comparable data by which they may know whether their costs are high or low in terms of the standard or average cost obtaining in the trade.

Two hundred and fifty sets of these forms—each set being sufficient for the use of a merchant for one year—are now available for distribution from the joint office of the University and the Department of Agriculture—31 West Lake street, Chicago—or from the U. S. Department of Agriculture, Bureau of Agricultural Economics, Washington, D. C. When this supply is exhausted, merchants who desire to secure the records will be charged a price sufficient to cover costs. The services of the respective organizations, however, so far as is possible, will be available at any time to merchants who are anxious to install these records and to render the report which is necessary as a basis for securing comparable data for the trade.

### Records Each Retailer Needs.

What each retail meat dealer needs is a set of records which will give him the facts about his business. What the trade as a whole needs are comparable expense data by which members may compare their own experience, and according to which they may determine their merchandising efficiency. Both of these needs are provided for in these records, in the installations which are made and in the reports which are provided for.

The records which merchants use are identified solely by number. Names are not revealed and merchants need have no fear that their own expenses as such will be disclosed in any way. They should feel that they are contributing their indi-

vidual records to be used as a basis for securing the experience of the trade as a whole, and that in so doing they are not only serving themselves, but the trade of which they are a part.

Master butchers should apply to the offices of their respective associations and their local meat councils for further information concerning these records and their use, and stimulate interest in securing the active co-operation of all members of the trade in this joint undertaking. So far as is known, to the members of no other trade has a like opportunity been offered before—first, an opportunity to secure, gratis, or at a minimum cost, a satisfactory system of bookkeeping records; second, expert services to aid in installing them, and, third, the opportunity to contribute individually their own experiences for the purpose of securing standards of cost and expense by which they may determine the reasonableness of their own operating conditions.

Merchants who furnish regularly monthly profit-and-loss statements in keeping with the standards established in the bookkeeping records will be supplied currently with a statement of the experience of the trade. Such experience will be cumulated from month to month and finally a complete analysis will be made which will establish once and for all what it actually costs to render the service now supplied by retail meat dealers.

### Description of Forms.

The forms that are being used have been worked out very carefully. There are seven forms that are being distributed to retailers. A short description of each is of interest at this point.

Form 1 is the daily record sheet. On this is kept a record of all cash received and paid out, credit purchases, charge sales and goods taken out for the owner's own use. The amount paid out includes wages, rent, heat, light and refrigeration, wrappings, delivery and other minor expenses. There are various columns for the total of the day, the day before, previous totals brought forward and the total to date.

On the reverse side of Form 1 is a space for memoranda for cash sales, charge sales and credit purchases. The use to which this is put is to make calculations there to enter on the main form.

Form 2, contains the customers' and creditors' accounts, both accounts receivable and payable. On the reverse side are directions for a monthly proof of balances. In three sections on cash receipts and payments, charge sales and customers' accounts and credit purchases and creditors'

accounts, there are given instructions for proving the correctness of the retailer's records.

In each section the total at the end of the last month and a summary of the changes during this month are arranged so as to bring out the total assumed to be correct for the end of this month. If this amount does not agree with the actual total at the end of the month at the end of this month, it indicates an error in the bookkeeping or a leak of some sort in the business.

### Profit and Loss Statement.

Form 3 is a monthly statement of profit and loss. It shows at a glance the important facts about what the business has done during the month. Explanations and suggestions to help the retailer in using the form are printed on the reverse side of the sheet. In this statement the following are some of the main items listed: sales, cost of goods, gross margin, expenses, including wages, rent, heat, etc., delivery, depreciation, bad debt, losses, trading profit, and other income and expense.

Form 4 gives a monthly statement of assets and liabilities. This form enables the retailer to determine just where he stands financially. By comparing his assets and liabilities today with those of last month he can find out exactly what progress he is making. The changes in net worth following the statement of assets and liabilities show at a glance what he is getting out of the business and where the profits are going. The explanation on the reverse side of the form help in filling out the form.

Form 5 is the cash journal and has all items in separate columns in such a way that it is very easy for the retailer to make all entries clearly and comprehensively.

Form 6 is a summary of accounts and balances. On the left hand side is given the journal balance and on the other the assets and liabilities.

This form is to be used where no general ledger is kept to prove the accounts and to supply the figures needed in filling out Form 4. In columns at the left the retailer can prove the balance of the journal by adding the totals of all debit columns and all credit columns. These must agree if entries have been correctly made. Then to prove the balance of asset and liability accounts short columns can be used.

Balances at end of this month should be proved, so far as possible, by reference to other records. The cash balance must agree with actual cash on hand. Bank balance must agree with amount shown by reconciliation of bank statement. Balance under heading "Customers" must agree with total balances due from individual customers; list them and prove the total. Similarly with "Creditors"; the balance shown must agree with total of accounts due to individual creditors. If any balance fails to prove, it indicates either an error in the bookkeeping work or a leak somewhere in the business that should be located and stopped.

Other balances should be proved in any way possible. Use the blank columns for assets and liabilities of each business which are not covered by the headings given.

Finally, Form 7 gives a record of purchases on the left side, with description and invoice totals of cash and credit totals, and on the other side the weights, listed under fresh beef, veal, lamb, pork, cured meat and sausage.

### "Periodical Statements."

In practically every business it is customary to prepare at least once a month a statement showing the financial condition of the business. This is done either at the end of a calendar month or at the close of some suitable accounting period. In the retail meat business most features of

(Continued on page 54.)

## Accounting Forms Ready

Retailers who are interested in installing the new bookkeeping and accounting system will want to have all the forms and the necessary instructions at once.

In order to be of service to all retailers THE NATIONAL PROVISIONER will see that forms are supplied to all who send in their names to the Editor, THE NATIONAL PROVISIONER, 420 Old Colony Building, Chicago.

## Increased Meat Consumption Shown in 1922

Estimates of meat consumption in the United States for the calendar year 1922, compiled by the Bureau of Animal Industry, United States Department of Agriculture, show an increase over 1921 of approximately 6 pounds per capita and 6½ pounds in advance of 1920. Coupled with a decrease in the exports and somewhat higher prices to producers in 1922, these figures evidence a satisfactory state of the home market, due doubtless to the prosperous condition and better purchasing power of the people generally.

### Highest Figure Since 1911.

According to the estimates, the average meat bill per person in 1922 was made up of 61.4 pounds of beef, 7.3 pounds of veal, 5 pounds of mutton and lamb, and 76 pounds of pork, total 149.7 pounds. This is the highest annual consumption since 1911, when the total was 158.4 pounds. The increase in 1922 over the preceding year applied to all classes of meat except mutton and lamb, which showed decreases in both slaughter and consumption. The greatest increase was in beef, 3.6 pounds per head, while the increase in pork was only slightly less, 3.1 pounds per head. Veal increased only slightly, but consumption of mutton and lamb fell from 6.2 to an even 5 pounds per head.

The vastness of the national meat industry is realized when these per capita quantities are applied to a population of 109,248,392, which is the census estimate for continental United States on July 1, 1922. The process of multiplication shows the total consumption of meat in 1922 was over 16½ billion pounds, the highest in history for any country. However, slightly more meat was produced in the United States in 1918, the year of the great war effort, but the exceedingly large exports in that year reduced the consumption materially.

The meat totals are calculated by the use of average carcass weights for each of the class of animals slaughtered. The resulting totals represent dressed meat; lard which is estimated separately, and other edible fats are not included, nor the edible offal. The latter is allowed to offset the bones and waste of the dressed carcasses.

### Lard Production Highest.

The conversion of corn into lard by means of the hog is one of the major industries of the country, the product of which goes to all parts of the world. The 67,050,745 hogs slaughtered in 1922 yielded over 9 billion pounds of meat and 2½ billion pounds of lard. This is the highest production of lard on record, and as the exports, although considerable, were less than in 1921, it follows that the total consumption was also highest. The per capita consumption of 1922 was, however, exceeded in one year, 1916.

### Exports of Meat and Lard.

The adverse conditions of foreign exchange and the poorer purchasing power of European countries, especially, have seriously affected the exports of meat products. Foreign trade in beef has practically ceased, and while there has always been

a large exportable surplus of pork products and lard, the trade in the former (mostly bacon and hams) has steadily diminished in the last four years. Lard alone, chiefly through the re-entry of Germany as a large purchaser since the war, has held a commanding position in foreign trade. Exports of lard were highest on record in 1921, totaling 893 million pounds, and while they fell away over 100 million pounds last year, the total of

789 million pounds in 1922 is, nevertheless, second highest. Britain is the chief customer for our lard, and Germany comes next.

### Per Capita Consumption.

Following are the details of the per capita consumption of meat and lard for the last three calendar years:

Class.	1920. Lbs.	1921. Lbs.	1922. Lbs.
Beef .....	61.2	57.8	61.4
Veal .....	7.9	7.0	7.3
Mutton and lamb .....	5.1	6.2	5.0
Pork (excl. lard) .....	69.0	72.9	76.0
Total meat .....	143.2	143.9	149.7
Lard .....	13.1	11.3	14.1

## 1921 Census Shows Less Fertilizer Made

A considerable decrease in the activities of the establishments engaged in the manufacture of fertilizers took place during 1921 in comparison with the year 1919, according to the U. S. Bureau of the Census in a report just issued. The total value of products reported amounted to \$180,374,800 as compared with \$281,143,600 for 1919, and \$153,196,100 for 1914, a decrease of 36 per cent from 1919 to 1921, but an increase of 18 per cent for the seven-year period 1914 to 1921.

Of the 588 establishments reported in 1921, 138 were located in Georgia; 57 in North Carolina; 50 in South Carolina; 47 in Virginia; 44 each in Alabama and Maryland; 28 in Pennsylvania; 22 in Ohio; 19 in New Jersey; 17 in Florida; 14 in Illinois; 12 in California; 11 in Indiana; 10 in Tennessee; 9 in Maine; 8 in Mississippi; 7 in Louisiana; 6 in Delaware; 5 each in Connecticut and Massachusetts; 4 each in Kansas, New York, and Washington; 3 each in Arkansas, Kentucky, Missouri and Texas; 2 in Nebraska, and 1 each in Colorado, Iowa, Michigan, Minnesota, Montana, Oregon, Vermont, West Virginia and Wisconsin.

The South Central and South Atlantic States reported approximately 62 per cent of the value of products in 1921; 73 per cent in 1919; and 70 per cent in 1914; the North Central, Middle Atlantic, and New England States, 35 per cent in 1921; 25 per cent in 1919; and 28 per cent in 1914; and the Mountain and Pacific States, 2.5, 1.5, and 1.6 per cent, respectively.

In March, the month of maximum em-

ployment, 26,745 wage earners were reported, and in July, the month of minimum employment, 12,346—the minimum representing 46 per cent of the maximum. The average number employed during the year was 16,898, as compared with 26,296 in 1919, and 22,815 in 1914.

### Summary of Census.

The statistics for 1921, 1919, and 1914 are summarized in the following statement. The figures for 1921 are preliminary and subject to such change and correction as may be necessary from a further examination of the original reports.

	1921	1919	1914
No. establishments ..	588	584	734
Persons engaged ..	21,438	32,522	28,301
Proprietors and firm members ..	164	219	373
Salaries ..	4,376	6,007	5,113
Wage earners (aver. No.) ..	16,898	26,296	22,815
Salaries and wages ..	\$23,845,500	\$36,934,700	\$17,774,400
Salaries ..	9,819,800	11,571,600	7,242,400
Wages ..	16,025,700	25,363,100	10,532,000
Paid for contract work ..	59,300	171,300	192,900
Cost of materials ..	144,978,300	185,040,500	107,954,600
Value of products ..	180,374,800	281,143,600	153,196,100
Value added by manufacture ..	35,396,500	95,103,100	45,241,500

†Statistics for establishments with products valued at less than \$5,000 are not included in the figures for 1921. There were 18 establishments of this class which reported 20 wage earners and products valued at \$54,000. For 1919, however, data for 16 such establishments, reporting 18 wage earners and products valued at \$47,880; and for 1914, data for 50 establishments, 73 wage earners and products to the value of \$140,000 are included in the figures with the exception of the item "number of establishments."

‡Value of products less cost of materials.

### Detailed Statistics.

Detailed statistics of products for the years 1921, 1919, and 1914, are given in the following table. The figures include all products of the establishments primarily engaged in the manufacture of fertilizers, and also the fertilizers reported as subsidiary products by establishments assigned to other classifications.

	1921	1919	1914
Total value of products ..	\$188,192,700	\$306,523,900	\$169,017,000
Fertilizer industry ..	180,374,800	281,143,600	153,196,200
Fertilizers—Subsidiary products of other industries ..	7,817,900	25,380,300	15,821,400
Fertilizers, tons ..	5,992,633	8,237,011	8,432,206
Value ..	\$174,837,200	\$284,544,500	\$153,260,200
Average unit value, tons ..	\$29.18	\$34.50	\$18.20
Superphosphates, total, tons ..	3,482,704	5,831,767	4,488,607
Value ..	1,976,317	2,515,281	1,760,290
For sale, tons ..	\$33,589,100	\$50,050,300	\$16,146,600
Made and consumed, tons ..	1,506,962	3,316,486	2,723,317
Complete fertilizers, tons ..	2,984,494	4,756,440	5,612,421
Value ..	\$112,760,800	\$339,150	
Ammoniated fertilizers, tons ..	\$10,138,900	\$200,106,400	\$121,676,400
Value ..	200,844		
Commercial (so-called) fertilizers, tons ..	\$5,209,100	965,290	1,050,405
Value ..	482,788		
Other fertilizers, tons ..	\$13,139,300	\$34,387,800	\$15,438,200
Value ..	44,484	47,542	62,930
Fish scrap, tons ..	\$1,712,000	\$3,170,700	\$1,915,500
Value ..	2,334,622	2,118,092	2,445,026
Oil, gallons ..	\$674,400	\$1,831,200	\$778,300
Value ..	\$1,238,653	\$4,597,838	\$1,054,709
Bone black, pounds ..	\$3,141,600	\$2,227,100	\$1,413,200
Value ..	\$1,248,400	\$2,171,100	\$1,131,300
Grease, value ..	\$370,700	\$2,015,000	\$1,209,300
Sulphuric acid, basis 50° Be—			
Production, tons ..	1,309,420	1,877,394	1,405,708
For sale, tons ..	173,608	306,817	129,053
Value ..	\$1,871,900	\$3,639,000	768,900
Made and consumed, tons ..	1,134,917	1,568,577	1,276,715
Value ..	\$4,336,500	\$6,925,300	\$8,540,900
†All other products ..			

\*Includes fertilizer products reported by 58 cottonseed oil mills; 41 grease and tallow rendering establishments; 121 slaughtering and meat packing plants; and 19 establishments distributed among 10 other industries.

†Includes concentrated phosphates—1921, 18,207 tons; 1919, 119,609 tons; and 1914, 67,585 tons.

‡Includes chemicals, acids, etc., to the value of \$681,522 in 1921; \$1,039,068 in 1919; and \$450,597 in 1914.



# Lard and Hog Statistics for Last Year

Final statistics for lard production, consumption, stocks on hand for the year of 1922 as well as that of previous year show some striking features which are of paramount importance to various markets. The first one is a record production amounting to 1,567,824,395 lbs. as against a production of 1,430,597,521 in the previous year, or an increase in production for the year of over 137,000,000 lbs., equivalent to approximately 350,000 tierces.

During 1921 over 60 per cent of the lard produced in this country was exported and as a matter of fact for years the largest part of our lard production has been exported and it is therefore apparent that prices obtainable for this product in Europe are of vital interest not only to the lard packer and the hog producer but equally to the cotton oil manufacturer, as the largest amount of cotton oil produced is sold in the shape of lard compound in competition with hog lard.

The figures for 1922 show that exports, instead of increasing as they should over 1921 in proportion to the increased production, show just the contrary. They indicate exports for 1922 of only 787,447,109 lbs. as against exports of 892,892,358 lbs. for the year of 1921. In other words as against over 60 per cent of the lard production having been exported during 1921 it indicates that the amount exported during 1922 has dropped to 50 per cent.

## Why Decrease in Exports.

The reason for this decrease in lard exports is pointed out in an interpretative way by Aspegren & Co., Inc., of New York, as follows:

Since the tariff on oriental oils was promulgated in this country it not only killed off our exports of cotton oil but is now seriously interfering with the lard exports, which in its turn will again hit the cotton (Continued on page 49.)

## 1922 LARD AND HOG STATISTICS.

The following figures have been compiled from the official government statistics and are of special interest to packers:

### (A) (1) ESTIMATED NUMBER OF HOGS ON THE FARMS IN THE UNITED STATES.

	1922.	1921.
January 1.....	63,424,000	57,834,000
February 1.....	49,626,000	50,128,000
March 1.....	50,229,000	47,632,000
April 1.....	59,714,000	54,150,000
May 1.....	66,187,000	61,636,000
June 1.....	68,959,000	67,894,000
July 1.....	68,999,000	67,917,000
August 1.....	69,307,000	68,478,000
September 1.....	74,642,000	70,278,000
October 1.....	77,671,000	73,481,000
November 1.....	77,449,000	73,207,000
December 1.....	Note	66,150,000

### (1) RECEIPTS OF HOGS AT PUBLIC STOCK YARDS.

	1922.	1921.
January.....	4,278,178	4,700,006
February.....	3,612,757	4,068,903
March.....	3,410,610	3,385,968
April.....	3,068,556	3,229,525
May.....	3,736,550	3,328,011
June.....	3,776,359	3,578,830
July.....	2,979,913	2,726,648
August.....	3,036,726	2,656,149
September.....	3,062,185	2,655,404
October.....	3,682,491	3,214,139
November.....	4,420,985	3,686,526
December.....	5,004,179	3,950,790
Total.....	44,067,489	41,109,989

Note—December 1, 1922, figures not available.

(A) These estimates are based upon monthly returns of about 10,000 live-stock producers. The ratios obtained from these reports are applied to the total numbers as reported by the census taken by the Bureau of the Census Jan. 1, 1920, indicating changes as above.

(1) Source: Bureau of Agricultural Economics.

### HOGS SLAUGHTERED UNDER FEDERAL INSPECTION IN THE UNITED STATES.

#### (2) Slaughtered—Number.

	1922.	1921.
January.....	3,984,704	4,347,306
February.....	3,479,907	3,770,974
March.....	3,350,214	3,075,137
April.....	2,945,757	3,003,290

May.....	3,718,170	3,274,114
June.....	4,046,304	3,618,152
July.....	3,094,322	2,820,616
August.....	2,887,755	2,530,459
September.....	2,747,467	2,422,350
October.....	3,304,516	2,866,133
November.....	4,345,076	3,447,027
December.....	5,201,437	3,806,798
Total.....	43,103,629	38,982,356

#### (3) Average Live Weight—Pounds.

January.....	1922.	1921.
February.....	224.33	227.28
March.....	222.21	227.80
April.....	221.99	227.70
May.....	224.71	225.50
June.....	226.48	225.01
July.....	231.31	223.05
August.....	239.39	245.63
September.....	241.50	234.05
October.....	234.25	228.36
November.....	219.47	223.24
December.....	214.83	215.30
Total.....	220.07	222.50

#### (3) Average Dressed Weight—Pounds.

January.....	1922.	1921.
February.....	173.92	171.17
March.....	170.72	170.25
April.....	170.09	174.44
May.....	172.76	173.65
June.....	173.43	171.47
July.....	178.11	171.18
August.....	183.26	187.73
September.....	182.11	178.49
October.....	177.71	174.22
November.....	165.72	167.69
December.....	162.51	164.67
Total.....	169.52	168.67

#### (3) Average Yield of Lard Per 100 Pounds Live Weight—Pounds.

January.....	1922.	1921.
February.....	16.85	14.10
March.....	16.92	15.58
April.....	16.97	16.30
May.....	17.17	15.81
June.....	16.78	16.60
July.....	16.45	16.19
August.....	16.04	16.22
September.....	15.45	16.24
October.....	16.58	15.58
November.....	16.26	14.79
December.....	14.99	15.42
Total.....	15.81	16.38

(2) Source: Bureau of Animal Industry.

(3) Source: Bureau of Agricultural Economics.

### LARD PRODUCED, CONSUMED AND STOCKS ON HAND—POUNDS.

#### (B) (4) Produced.

On hand beginning of season:	1922.	1921.
January.....	145,409,380	149,970,988
February.....	129,177,087	140,640,726
March.....	128,885,910	123,130,360
April.....	116,073,895	119,374,651
May.....	130,763,619	121,463,690
June.....	152,192,593	135,735,408
July.....	122,607,674	117,322,212
August.....	113,614,511	97,904,454
September.....	106,646,413	91,700,746
October.....	113,464,887	96,405,906
November.....	138,000,350	109,735,188
December.....	170,806,126	125,157,384
Total.....	1,567,824,395	1,430,597,521

### CONSUMED.

#### (C) (5) Exports.

On hand beginning of season:	1922.	1921.
January.....	74,473,491	79,800,679
February.....	78,090,853	94,684,872
March.....	65,633,191	83,683,496
April.....	43,720,488	54,438,565
May.....	51,992,595	51,307,473
June.....	58,857,437	69,892,992
July.....	68,246,333	84,800,034
August.....	70,600,140	90,026,807
September.....	62,718,034	107,529,930
October.....	68,094,971	58,070,143
November.....	65,798,906	52,592,785
December.....	81,111,670	96,055,582
Total.....	787,447,109	892,892,358

#### (D) Domestic.

On hand beginning of season:	1922.	1921.
January.....	57,275,458	45,930,729
February.....	50,990,638	11,814,732
March.....	38,519,235	28,523,367
April.....	62,320,408	41,122,168
May.....	51,030,099	40,592,068
June.....	62,778,977	43,535,133
July.....	65,621,553	42,333,108
August.....	66,343,041	52,482,534
September.....	88,345,696	48,941,312
October.....	83,957,117	76,598,445
November.....	78,535,443	64,049,267
December.....	73,593,208	53,561,763
Total.....	779,110,843	549,482,566

#### Total.

On hand beginning of season:	1922.	1921.
January.....	131,748,940	125,740,408
February.....	129,081,491	106,499,604
March.....	104,152,426	112,206,863
April.....	106,049,896	95,560,733
May.....	103,022,694	91,899,481
June.....	121,736,414	113,426,125
July.....	133,867,586	127,133,142
August.....	136,943,181	142,500,341
September.....	151,063,700	156,471,242
October.....	152,052,088	134,668,588
November.....	142,334,349	116,642,052
December.....	154,504,878	119,617,345
Total.....	1,566,557,952	1,442,374,924

### (E) STOCKS HELD END OF MONTH.

On hand beginning of season:	1922.	1921.
January.....	47,541,270	59,318,673
February.....	61,201,651	83,549,253
March.....	61,297,247	117,690,375
April.....	86,030,731	128,613,881
May.....	96,054,730	152,427,829
June.....	123,797,655	181,992,047
July.....	154,253,824	294,301,330
August.....	145,083,822	194,490,400
September.....	119,754,952	149,885,513
October.....	75,337,665	85,115,017
November.....	36,750,464	48,850,095
December.....	32,506,465	42,001,231
December.....	48,807,713	47,541,270

(B) Includes entire production, both neutral and other edible by Federal Inspected plants and also production, both neutral and other edible, by plants not federally inspected, except a few small ones, but does not include production on the farms.

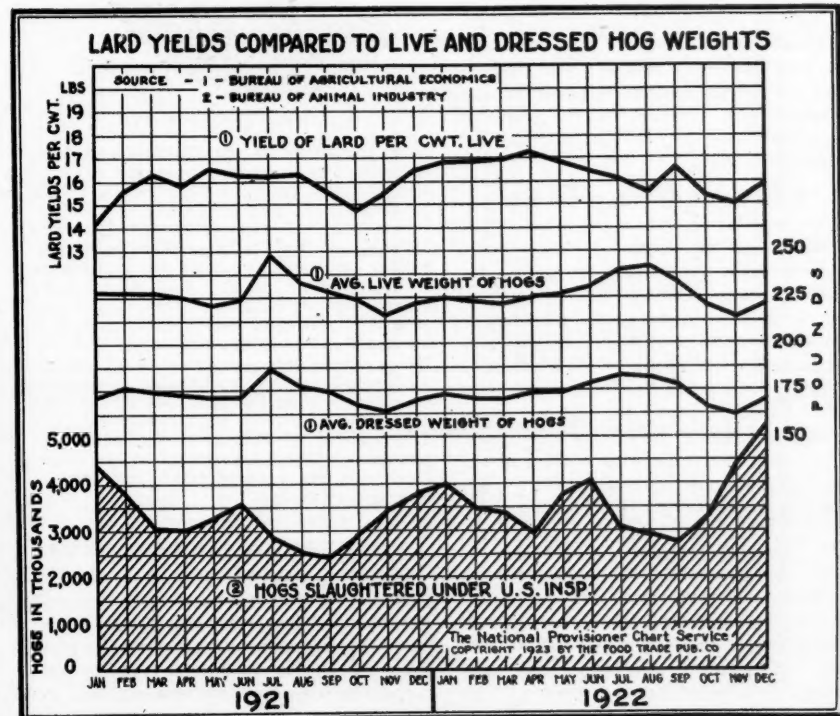
(C) Includes both neutral and other edible lard.

(D) Apparent consumption.

(E) Includes stocks held in cold storage plants and packing house plants only.

(4) Source: Bureau of Agricultural Economics, Dept. of Agriculture.

(5) Source: Bureau of Foreign and Domestic Commerce, Dept. of Commerce.





## The Packing Plant and Its Equipment

### Packing Industry Lectures—No. 3

Progress of the meat packing industry and its development and expansion since the slaughter-house period, prior to the Civil War, was outlined by Arthur Cushman, of Chicago, Chairman of the Plan Committee on Practical Research of the Institute of American Meat Packers, who addressed more than 700 packing plant employees at Mandel Hall, University of Chicago, on Tuesday evening, February 27.

Mr. Cushman's lecture on "The Packing Plant and Its Equipment" was the third of a series of eight lectures being given under the joint auspices of the Institute Plan Commission of the Institute of American Meat Packers and the School of Commerce and Administration of the University of Chicago.

Mr. Cushman's lecture was a remarkably clear and interesting exposition of his subject. He delivered it in a manner that held the attention and interest of an audience that filled the hall, and that left them wishing for more.

The lecture was well illustrated with diagrams and photographs which served to stress significant changes in methods and operations through the introduction of mechanical refrigeration, labor saving devices, modern construction, machinery and industrial chemistry.

"Prior to the period of natural-ice refrigeration, beginning about 1870, meat packing was a winter business," Mr. Cushman said. "Compared with present day standards, packing-house methods at the beginning of this period were crude indeed. Muscle and brawn were the prime requisites of the butcher.

"It would seem to some of us that the packers of the seventies had rather an easy time, but investigation shows them working in their plants from dawn to sundown using candles and lamps to light the darkened rooms. Electric lights had not yet been put into common use. There were no telephones, no typewriters or stenographers. Theirs was a great responsibility and they seemed to sense the importance of it.

#### Early Plants Had No Standards.

"No standards had been set for the designing and building of packing plants. Ice houses for the storage of natural ice in many cases occupied more than one-half of the area of the plant. The insulation of the walls of refrigerated buildings was accomplished either by building parallel brick walls, each from one to two feet thick, with an eight or ten inch air space between them, or by furring the inside of the wall, sheathing with wood, and filling the space so formed with dry wood shavings or saw dust."

#### Hog Scraper the Key Machine.

Mr. Cushman sketched the progressive applications of mechanical refrigeration to the packing industry from the experimental stages to the present day of efficient refrigerating machines and controlled temperatures. Likewise, he sketched the development of the hog-scraper

ing machine, to which he pointed as "the key machine in the pork department," and added: "As there is little special machinery in the beef department, it might be said that it is the most important machine in any of the major departments of the entire plant, exclusive, of course, of motive power and refrigeration."

Contrasting the period of natural-ice refrigeration with the present one of mechanical refrigeration, beginning about 1870, the speaker pointed out that "trained men, engineers and chemists found favor with the packer, and contemplated improvements were studied from the scientific, as well as the practical point of view."

"Engineers and packinghouse mechanics," continued Mr. Cushman, "have made improvements in mechanical equipment too numerous to mention. Today the plant superintendent is expected to have a general knowledge of mechanical engineering. Formerly, many a dollar floated out of the smoke-stack, while pennies were



ARTHUR CUSHMAN

being picked up on the killing floor. New equipment is purchased upon the basis of its efficiency rating instead of the basis of competitive prices.

"With the exception of the specialty and by-products departments, there is a surprising scarcity of automatic equipment in the packing plant. The very nature of the raw material, as well as its construction and size, makes treatment with automatic or special machinery difficult, but we are quite accustomed to seeing what seems to be the impossible become an actuality, and we can look forward with confidence to further improvements in the development of automatic equipment applicable to every department of the plant. Here still lies a very fertile field for the mechanical genius."

#### CONVERTING CATTLE INTO FLOUR.

One solution to the problem of the tremendous surplus of beef in Australia and New Zealand has been offered, and initial efforts appear to have been along the right lines. Declining world markets for this cattle have resulted disastrously, and reports to the Department of Commerce

tell of Australia's effort to convert surplus cattle into cash.

Meat flour is being manufactured just as successfully as milk flour is being made in this country. By a special process of drying and grinding, a meat flour is produced that keeps indefinitely and contains all the body building and nutritive value of the fresh meat, and at a cost which permits easy retailing.

The flour is really next to raw meat, for during the process the meat is not cooked but dried at a very low temperature, and all that is actually lost during the process is about 60 per cent of water and the detergent properties. During the drying the meat is squeezed and all the fats, blood and juices are expressed, which are then treated, all detergent properties are destroyed and after the final treatment the juices are placed back with the meat. The whole is then dried and during the process the various gasses allowed to escape.

That which has been the cause of failures of many experiments for the past fifty years has been removed in this new Remus process. Owing to its fine form, meat flour can be cooked quicker than ordinary meat and has an economical advantage in the saving of time and fuel.

Australian meat growers have acknowledged that South American competition has proven a body blow to the island continent's frozen meat trade and it is believed that they will be interested in establishing meat flour works and exporting this product to the Far East and other markets.

#### STUDIES OF HOG MARKETING COSTS.

About one-third of the total cost of marketing hogs by co-operative shipping associations consists of terminal charges, such as commission, yardage and feed, the United States Department of Agriculture has learned in a cost of marketing study in the Corn Belt. Commission comprised about 50 per cent of the terminal charges, yardage about 26 per cent and feed 24 per cent. On the average the terminal costs at all markets for straight shipments ranged from \$1.60 to \$2.23 per 1,000 pounds, the average being about \$1.90 per 1,000 pounds. By individual associations the lowest cost was \$1.55 and the highest cost was \$2.63.

Losses from crippling were found to be heavier in November to March, inclusive, than during other months of the year. The loss on account of killed hogs was found to be greater in the spring months, particularly May and June, than in other months. Both crippled and dead hogs were more numerous in mixed shipments than in straight shipments.

A seasonal variation in shrinkage was also found, the highest percentage of shrinkage occurring in August. From July to October, inclusive, shrinkage is greater than for November to March. Although mixed shipments showed greater shrinkage than straight shipments, the department points out that this may simply indicate that the organizations shipping mixed cars were not as efficient as the others, or was due to the type of animal usually shipped in mixed cars.

The study consisted of data collected from 237 live-stock shipping associations in the 10 Middle Western States which shipped more than 600,000 hogs in 1921. The carload or shipment was the unit used. A detailed report of the study is contained in a mimeographed pamphlet, entitled Costs of Marketing Live Stock in the Corn Belt—1921, copies of which may be obtained upon request of the United States Department of Agriculture, Washington, D. C.

# The Plain Truth

Let's do away with fancy words and face the plain, naked truth.

What is needed most in the packinghouse?

It's "EDUCATION!"

Why?

Because there are hundreds of the smaller packers today who operate plants without knowing exactly the yields and returns of a good many of their products.

It is only the large plants which can have laboratories and testing and efficiency engineers. But the owner of the smaller packing plant can know just as much about the packing business—if he only wants to know it.

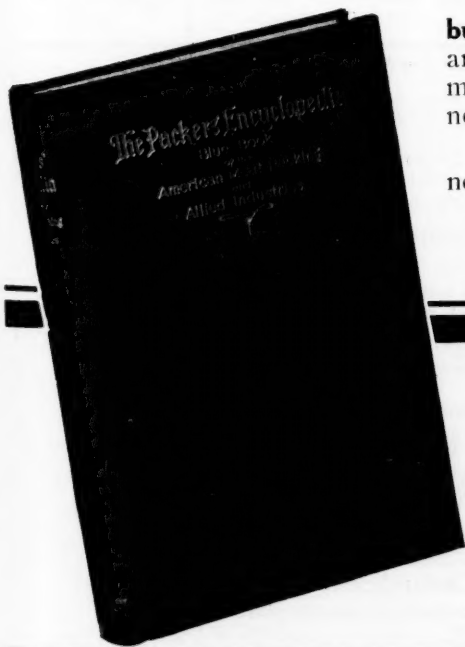
How? It's only by comparison—comparing his results with those obtained by operators in the more efficient plants.

Let's cite an example which will hit your pocket-book: **What is your shrinkage on hides?** Can you give the figures exactly? How do you know that you are not losing two, three or even five per cent on your shrinkage? What does it mean to you in dollars and cents if you lose only two per cent on your shrinkage?

Information like this is worth thousands of dollars to any packer, and it is only ONE good reason why "THE PACKERS' ENCYCLOPEDIA" should be on your desk.

**We may all be smart, but no one knows it all, and the experience of many people in the business can always help us.**

Better order your copy now before it is too late.



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Manufacture of Dried Beef  
Handling Beef Offal  
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CHICAGO

## TRADE GLEANINGS

The slaughterhouse of Lee Graber, Massillon, O., was recently destroyed by fire.

W. V. Butcher is considering the erection of a packing plant at Loveland, Colo. Boatwright & Rushing, Calvert, Tex., have opened a sausage manufacturing plant recently.

The Gibson Packing Co., Yakima, Wash., is building a new packing plant to cost about \$150,000.

Plans are said to be under way for the organization of a company and erection of a packing plant at Pana, Ill.

The Kankakee Packing Company, Kankakee, Ill., has been incorporated and will increase its capital to \$75,000.

Barton & Co., West Spokane street and Wyoming avenue, Seattle, Wash., recently sustained a loss to its plant by fire.

The Rosenthal Packing Company, Galveston, Tex., is considering plans for the extension of the plant in the near future.

The Great Falls Meat Company, Great Falls, Mont., is planning considerable extensions, including a cold storage plant.

The Gem State Packing Company, Gooding, Ida., is planning to erect a new plant adjoining its slaughterhouse at a cost of about \$25,000.

The Manning Fertilizer Co., Manning, S. C., has been incorporated with a capital of \$5,000, with Charlton DeRant president and C. R. Sprott vice-president.

Fred B. Carter, the well-known packing-house products broker, formerly at 100 Vine street, Philadelphia, Pa., has moved to new and larger quarters at 24 South Delaware street.

The Henry Daudistel Packing Company, Evansville, Ind., has been incorporated with a capital of \$30,000 and the following are the directors: Edward M. Daudistel, Arthur S. Daudistel and Walter L. Daudistel.

A. M. Eastman and others have organized the Eastman-Carpenter Packing Company, Lansing, Mich., with a capital of \$25,000. The officers of the company are as follows: A. M. Eastman, president; C.

A. C. Carpenter, vice-president, and Frank G. Carpenter, secretary-treasurer. Mr. Eastman will manage the company.

Messrs. Bennert and Schairer, both well known meat men of Detroit, Mich., have purchased the packing business formerly conducted by Adolph Gerisch at 10023 West Fort street, Detroit, and will operate it under the name of the Gerisch Company, continuing to manufacture the well known Gerisch brand of fresh, smoked and summer sausage.

The D. E. Nebergall Meat Company, Albany, Ore., is planning extensive improvements. The officers elected for the following year are as follows: D. Nebergall, president; Harry Nebergall, vice-president; A. R. Tartar, secretary. Those present at the meeting were H. W. Barker, Rex Davis, Morris Senders, R. A. Hudkins, W. R. Hudkins, F. E. Callister, D. E. Nebergall, Harry Nebergall, A. R. Tartar, and F. H. Pfeiffer.

### DEATH OF JOSEPH H. NASH.

Joseph H. Nash, secretary treasurer of the Cleveland Provision Company, Cleveland, O., died on February 21, 1923, at the age of 60 years following an operation for appendicitis. Mr. Nash had been ill only a few days.

Mr. Nash had been an officer of the Cleveland Provision Company since he went to Cleveland some 11 years ago. His father, John Nash, had been one of the founders.

He is survived by his widow, Mrs. Flora C. Nash, and six brothers. Samuel T. Nash, one brother, is president of the provision company.

Born in Chicago, his father's business took him to Nebraska and he took up residence in Central City, where he became cashier of the Central City bank and later its vice president.

In 1893, his father went to Cleveland to associate himself with the long-established firm of Rose & Prentiss, later the Cleveland Provision Company.

On the death of Benjamin Rose in 1909, Samuel T. Nash became president of the company and shortly thereafter Joseph H. Nash went to Cleveland.

### VOGT FARM MEAT PRODUCTS PLANT.

On January 16 a stockholders' meeting was held at the new plant of the Vogt Farm Meat Products Co., Royaltown, Pa., and Mr. Guy S. Vogt, the all-round hustler, was elected president of the company.

On the same day the stockholders had an opportunity to see the hog-killing department in its first run. There is a "Boss" hog scraper No. 10X installed in this department, and the operation of this hog scraper was quite a surprise to the people who visited the plant that day, as 101 hogs were run through this machine in less than one hour, coming out perfectly clean.

The refrigerating machines and the ice manufacturing plant were also in operation for the first time and ran satisfactorily. The rest of the plant is not yet finished, but if everything goes the way it is mapped out, the entire plant will be in operation in about six weeks.

The greater part of the packinghouse machinery was purchased from the Brecht Company and has proven satisfactory. The installation of the machinery for the packinghouse was in the hands of Mr. Andrew Kaeslin of Kaeslin Bros., in Baltimore.

Mr. Jos. Himmelsbach is acting as consulting engineer and architect of this plant, having designed it, and everyone present congratulated him upon its fine layout, its economy and particularly its sanitation.

When this plant is completed it will be one of the finest packing houses in the vicinity of Harrisburg and will be a recommendation to the consulting engineer and architect and also to the president, Guy S. Vogt.

The capacity of this plant is three carloads of hogs per day and two carloads of cattle. Sheep and calves will also be slaughtered during the proper seasons. The plant is located in an ideal spot near the Susquehanna River and has direct connection with the Pennsylvania railroad through a private siding. The stockyard is also located near by, having railroad facilities.

Mr. Himmelsbach started to design this work under his own name, but is now connected with Himmelsbach & Schlich, consulting engineers and architects, specializing in the design of packing houses and allied industries.

## There Is Money in Tankwater

Save it by boiling down in a Swenson Evaporator. The fertilizer recovered will pay for the machinery required during the first year and after that net big profits on every tank discharged.

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## THE NATIONAL PROVISIONER

Chicago and New York

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Meat Packers and the American  
Meat Packers' Trade and  
Supply Association

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## Bureau Inspectors' Overtime

In its failure to enact appropriate legis-  
lation to enable the Bureau of Animal In-  
dustry to assume the overtime paid to its  
inspectors located at packing establish-  
ments, Congress shows little regard for  
one of the principles urged by the late  
Theodore Roosevelt at the time of the  
meat inspection agitation. This was his  
insistence that the cost of the inspection  
service should be borne by the Govern-  
ment, since it was designed for the benefit  
of the general public.

A "joker" was inserted in the appropria-  
tion bill of July 24, 1919, which authorized  
the Secretary of Agriculture, in his discre-  
tion, to pay overtime and to accept reim-  
bursement from the packers. This has  
continued in effect although Congress last  
year passed a bill designed to remedy it.  
This bill failed to provide any appropria-  
tion for its enforcement, so that this fur-  
nished a ready excuse for giving it a  
"pocket veto."

The department thereupon agreed to  
include an additional amount in its ap-  
propriation bill so as to take care of all  
overtime. Meanwhile the economy wave  
had swept through the governmental bu-  
reaus and it is claimed that any additional  
appropriations might necessitate an in-  
crease in taxes, hence they must forego  
that plan.

From figures collected from its member-  
ship the Institute of American Meat  
Packers estimates that inspected estab-  
lishments paid last year almost a quarter  
of a million dollars in this overtime. This  
is a tax laid directly upon those concerns  
which seek to operate under federal in-  
spection.

Moreover, it is an additional handicap  
under which inspected concerns must  
labor in their competition with non-  
inspected establishments. It is an injustice  
that should be corrected immediately, or  
many establishments may find it conven-  
ient to surrender federal inspection.

The Secretary of Agriculture is conver-  
sant with these facts and recommended  
that the Government pay all overtime. His  
capable chief of the Bureau of Animal In-  
dustry must recognize the need for this  
relief. The department should insist upon  
an immediate change of policy.

Moreover, inspectors should not be per-  
mitted to abuse the privilege by rearrang-  
ing their working hours so as to draw the  
maximum of overtime. All the Institute  
asks is a literal compliance with the  
pledge made by the Government in 1906,  
when it was said by the late Dr. Melvin  
that "within reason it (the bureau) will  
require its men to work as long as his

(the packer's), to begin as early, and to  
continue as late."

## Important Meat Vitamin Study

From the point of view of the meat  
industry one of the most important pieces  
of research undertaken recently by the  
U. S. Department of Agriculture has just  
been published on vitamins in ox, sheep  
and hog.

This scientific study is of special in-  
terest because while meat, one of our  
most important foods, has been assigned a  
rather low value as a source of vitamins,  
according to experiments made by the  
United States Department of Agriculture,  
various kinds of lean meat and the edible  
organs of cattle, sheep and hogs have been  
found to contain varying quantities of  
vitamin B, also known as the antineuritic  
vitamin.

This vitamin is not to be found in  
some other foods. For example it is  
the deficiency of this vitamin in polished  
rice that causes the disease beriberi  
among people living largely on a rice diet.  
The disease can be cured by a ration of  
unpolished rice. It would, of course, be  
cured by a ration containing a meat with  
this vitamin.

Among other experiments showing the  
good work of meat in making up this defi-  
ciency in other foods was one made with  
pigeons. A pigeon suffering with acute  
polyneuritis, showed lack of control of  
muscles in its wings, legs and neck. But  
only twenty-four hours later, after having  
been fed 15 grams of dried smoked ham,  
the bird, while still a trifle unsteady on  
its feet, showed no acute symptoms of the  
disease.

As for the general conclusions they can  
be summarized as follows:

1. Meat may be regarded as an im-  
portant source of Vitamin B in the diet.  
Pork in particular—that is, the lean meat  
—is rich in this vitamin, comparing favor-  
ably in this respect with liver and kidney,  
organs heretofore recognized as contain-  
ing an abundance of Vitamin B. Beef ap-  
pears to contain a much smaller propor-  
tion of the vitamin, while mutton occupies  
an intermediate position.

2. Several of the internal organs are  
particularly rich in Vitamin B. The heart  
appears to be the richest in the vitamin,  
but the liver and kidney have only slightly  
lower values. The other organs contain  
smaller quantities of the vitamin. This  
class of products is an important and eco-  
nomical source of Vitamin B.

These are in line with the facts that  
the meat industry itself is trying with  
substantial success to bring before the  
general public. It is therefore especially  
gratifying to find that an independent au-  
thority has made a thorough study of the  
subject also and has come to the same  
highly significant conclusions.

# PRACTICAL POINTS FOR THE TRADE

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## Making Wienerwurst

A sausage-maker in Ohio asked for formulas and full description of methods for making fresh pork sausage, smoked sausage, wienerwurst and liver pudding.

"The Packers' Encyclopedia" contains formulas for a variety of all these products. In addition THE NATIONAL PROVISIONER has published on this page in recent issues formulas and full operating directions for making fresh pork sausage and frankforts, as well as many other varieties of sausage product.

In further response to this inquirer, and for the benefit of other sausage-makers, information is given here on the making of wienerwurst, together with a standard formula.

**Formula.**—Following is the meat and spice formula:

**Meat:**

- 60% fresh beef chucks or bull meat.
- 20% fresh pork cheek meat.
- 20% fresh regular pork trimmings.

**100%**

**Spices:**

- 3 lbs. salt.
- 6 oz. ground white pepper.
- 2 oz. nitrate of soda or saltpeter.
- 2 oz. ground coriander.
- 1 oz. ground nutmeg or mace.
- 8 oz. granulated sugar.

Cereal is optional.

**Grinding and Mixing.**—Grind beef chucks or bull meat and pork cheeks through ½-in. plate, and regular pork trimmings through 1-in. plate of hasher. Weigh meats in proper proportions and put beef in silent cutter and chop about 2 minutes, gradually adding crushed ice to keep meats cool while chopping. Then add pork cheeks and chop about 1 minute additional. Then add pork trimmings and spices, and chop all together about 5 minutes additional.

The man operating the chopping machine must use judgment in the use of all the crushed ice that meats will absorb, but not to use an excessive quantity; or in other words, do not drown the meats. The above formula should carry 40% crushed ice if properly handled. The ice is neces-

sary to get the consistency and quality desired in the chopping process.

After meats are thoroughly chopped, take to mixer and mix for about 3 minutes, so that the spices will be evenly distributed through the meats.

**Stuffing.**—Then take to the stuffing machine and stuff in either sheep or hog casings. Sheep casings should be linked off about 5" in length, and hog casings about 4" in length. Casings must be stuffed to full capacity and punctured while stuffing to prevent air pockets showing in finished product.

The stuffing bench should be provided with a pan to accommodate scrap meat, and another pan for scrap casings. But do not, under any circumstances, mix the two together. This is very frequently done by careless workmen. The scrap meat on the bench must be handled promptly and mixed with the meat stock in the truck, and not allowed to remain on the bench indefinitely to deteriorate.

The stuffing bench should be provided with linking blocks, so that the linking will be uniform.

**Cooling.**—When the product is stuffed and hung on the truck, put in the cooler at 36° to 40° temperature. Carefully spread on trucks, trolleys or hanging sections and allow to hang in the cooler over night, so that meat will cure in the casings, and develop a much better and more lasting color on the finished product.

**Smoking.**—Then move from the cooler to smoke house, and carefully spread in the smoke house so that the product does not touch. Smoke with either dry hard wood or hardwood sawdust and gas. Hang product in smoke house at a temperature of 115° to 120° for about 30 minutes, or until casings are thoroughly dry. Then gradually raise the temperature of the smoke house to 160° to 170° for about one-and-one-half hours, or until the proper color is obtained.

When the product is smoked, avoid delays between smoke house and cooking vat, as sheep casings are susceptible to draft and will shrivel or wrinkle, which is very objectionable to the trade.

**Cooking.**—Then cook for about 5 to 7 minutes—depending on the size of the casing—at a temperature of 165° to 170°. As soon as the product is removed from the cooking vat, spray it with cold water for about 5 minutes, or until the sausage is

well cooled. This is to prevent shriveling.

Then it is advisable to hang in natural temperatures for from 2 to 3 hours, where there is absolutely no draft, to allow the product to partially chill and develop color.

Then put in the cooler at a temperature of from 40° to 45° for further chilling before packing. Product must not be packed warm, as it will slime and mold, especially in cartons.

[EDITOR'S NOTE.—Formula and operating directions for making liver sausage will be given on this page in an early issue, in reply to the request of this same inquirer.]

## Curing Pickle and Chlorine

A small curer in the Southeast who takes pride in his product, and has been having success with it, wonders if the chemicals used in city water will have any effect on the flavor of the meats when city water is used to make pickle. In his town the city water has been strongly impregnated with chlorine, used as a disinfectant, and he fears it may leave a taste in the meats. He says:

Editor The National Provisioner:

Will chlorine in city water have any effect on the flavor of sweet pickle hams. They use an awful lot of it here in the city water and we use this water for our pickle for meats. It has a bad flavor in the drinking water and I was wondering if it would have any effect on the flavor of our hams.

I make my pickle 60 degrees for light hams and 65 to 70 degrees for heavy hams. We cure them from 60 to 70 days, and bacon from 40 to 45 degrees for thirty days, and have had good luck with meats coming out with a delicious flavor.

We do not anticipate any danger in curing hams and bellies in city water with chlorine added. Chlorine is essential to purify the water. We know of a concern in western Virginia who have their own well and alternate between the well and city water for pickle formulas. This plant certainly enjoys an excellent reputation on cured meats.

The strength of the pickle used by the inquirer would indicate that his product is a very mild cure, or at least comes under the head of fancy brand meats, as far as the cure is concerned. We consider the strength of the pickle rather weak for curing bellies.

We might add that it is always a good practice to have the city water analyzed frequently. Even though chlorine is a purifier, there is always danger of solids in the water that might be injurious to the meats. However, meats are cured successfully with city water to which chlorine has been added, in various parts of the United States.

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## Figuring Cooler Rails

A packing house construction department employee who is a reader of THE NATIONAL PROVISIONER makes the following inquiry:

Editor The National Provisioner:

Can you tell me what is the number of lineal feet of rail required in the hot and storage beef coolers and hog hanging room coolers to determine the daily capacity of a packing plant?

He was told that experts considered it good practice to figure 3 lineal feet of rail for hot beef cooler for each carcass of beef; 2½ feet in cold beef cooler for each carcass. The hog coolers should be figured 1 foot 4 inches for each hog. This spacing of carcasses will allow for good circulation of air, and is pretty well standard for packing houses, according to the expert to whom the question was referred.

Publication of this information brought this comment:

Editor The National Provisioner:

Referring to your item of recent date concerning number of lineal feet of rail required in the hot and storage beef coolers and hog hanging room coolers to determine the daily capacity of a packing plant. Our ideas do not coincide with the information printed.

For the hot beef cooler we recommend 24 inches or 2 feet, and for the storage cooler 18 inches or 1½ feet of rail per carcass.

For the hog hanging room coolers we figure 100 light hogs to 100 feet of rail, or 12 inches of rail per head for light hogs averaging 220 lbs.; 14 inches of rail for medium weight hogs, 220@300 lbs.; 16 inches for hogs 300 lbs. and over; 18 inches for extremely heavy hogs.

There should be 28 inches of space between hanging rails. Of course the width of bay must be taken into consideration.

There are cases where an extra rail is frequently installed in the hog hanging room cooler, but this does not leave enough space between rails to properly handle and chill hogs, and the result is that they are working under crowded conditions.

Four beef rails to six hog rails is generally figured. At least, this is my experience.

Yours respectfully,

SUPERINTENDENT.

[EDITOR'S NOTE.—If other superintendents or engineers have further suggestions to offer in this connection, THE NATIONAL PROVISIONER will be glad to print them.]

## Waste and Sewage Problems

Saving every bit of packinghouse waste, including paunch manure, and turning it into a profitable product, sounds like a fairy tale. How it is done was told in a recent issue of THE NATIONAL PROVISIONER, and it has caused a lot of interest and discussion. The claim that the sewage problem is solved by this same method adds to the interest.

Reprints of the article describing this method may be had without charge, as long as they last, upon application to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, Ill.

Exhaustive laboratory tests are being made with a view towards determining its effect upon all other reagents, and it is hoped to be impervious to corrosion in all its forms.

The principal involved is said to be one of complete impregnation, and involves the use of a new product known as akranium, which is found only in a remote section of Mexico. Recent archeological expeditions into Mexico have discovered the remains of a civilization reputed to be more than ten thousand years old in this part of Mexico, and this discovery occurred in co-operation with the archeologists.

This will doubtless prove of especial interest to the packing industry, as it is well known that ordinary steel containers have a discoloring effect upon edible oil, lard, etc., also frequently giving it a metallic flavor. It is understood that this can be produced at a price very little above that of ordinary steel.

Yours respectfully,

JOHN P. HARRIS.

## Cutting Beef on the Block

A retail meat cutter working for a Cincinnati butcher had a dispute with a fellow-employee concerning the proper method of cutting a hind quarter of beef on the block.

Both are old-timers in the business, yet they could not agree on the way to cut the hind, and they asked THE NATIONAL PROVISIONER to settle it. This is the letter:

Editor The National Provisioner:

Kindly send me your issues of January 8 and 15. I want them very much and have mislaid my copies.

We have an argument here in the shop on blocking beef. I say drop the loin from the block. The other fellow says drop the round from the block.

I have been dropping loins first for 28 years. The other fellow also is an old-timer in the business. We are looking to you to settle our question.

There is no question about the answer. Any retail expert will tell you that in dropping a hind quarter on the block the round should be dropped first, and particular care used in dropping the loin. The loin is the most valuable part of the hind quarter, and therefore requires more care to prevent bones from being broken, etc. This is the best practice everywhere.

## Stainless and Rustless Steel

Packers and lard refiners have had more or less trouble in the use of steel containers for lard and edible oils because of the discoloring effect of the metal on the product, and also because it sometimes gives the product a metallic flavor.

The discovery of a process of making steel which will do away with these troubles, and which will be both rustless and stainless, is told in the following letter:

Kansas City, Mo., Feb. 19, 1923.

Editor The National Provisioner:

Mr. F. C. Buchanan of El Paso, Tex., a mechanical engineer who has spent most of the last ten years on research work in Old Mexico, has discovered a new process for manufacturing what appears to be an absolutely stainless and rustless steel.

Some of this product has been in use for more than a year now for containing fruit juices (lemon, orange and grape), phenol, lactic acid and other chemical reagents which ordinarily attack steel very readily. Some of these containers hold five to six thousand gallons and, so far, without wear or stain to the metal.

**Accurate**



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For Mounting  
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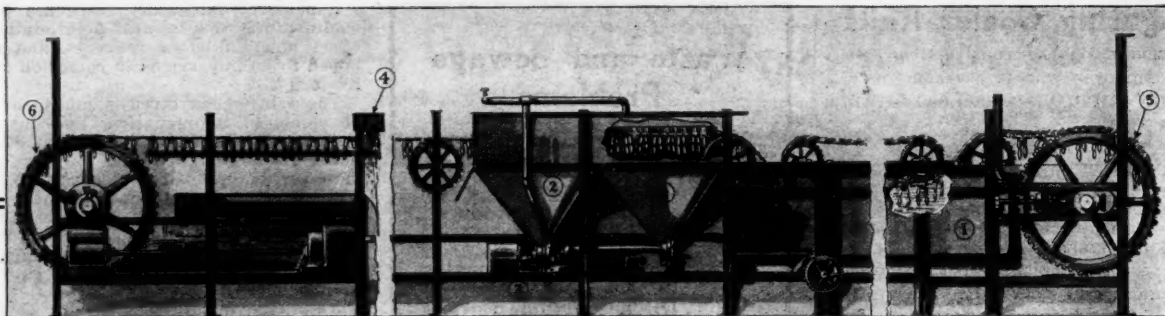
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**Economy in labor**  
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**No broken sausage**

Concentrates the cooking of all sausage in a tank approximately 10 feet long, up to a capacity of 4000

pounds of frankfurters per hour. Any kind of sausage can be cooked—capacity varying according to kind.

Sticks are placed on a chain conveyor which carries same thru cooking tank, direct from cooking tank thru cold water spray, then thru hot water shower. The conveyor passes a sufficient distance beyond the hot water shower to permit sausage to dry off before being removed.

Conveyor mechanism is operated by a 3 horsepower motor and can be varied in speed according to kind of sausage being cooked.

For further Particulars, prices, etc. address

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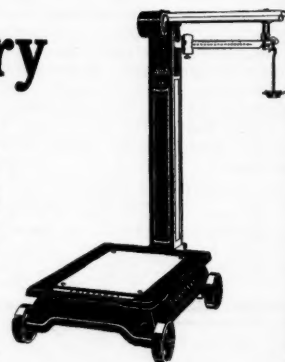
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## Hetzel Continuous Sausage Cooker



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## Don't Take Chances!



### The Curing of Meats Require Careful Preparation

In the curing of meat products the initial expense makes it absolutely imperative that all chances for failure in the process of curing be eliminated—and not the least chance for this failure lies in the proper selecting of the curing cask.

Dependable goods conservatively priced make Hauser-Stander products renowned the world over.

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# PROVISIONS AND LARD

## WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces.  
pork and beef by the barrel or tierce and hogs by the hundredweight.

**Prices Firm—Trade Light—Hog Receipts Large—Hog Prices Steady—Exports Fair.**

The hog movement during the past week showed a big increase at the principal points, compared with the preceding week and compared with last year. The total amounted to 709,000, an increase of 220,000 over a year ago. There was also some increase in the cattle movement compared with last year, and an increase in the sheep movement. Toward the close of the week hog prices showed some decline, but the average for the week, notwithstanding the receipts, was only 5c lower per hundred, and the figure for the week was about 1/4c lower than the high level of the past month.

The average price for the week, however, was 3.45c lower than the past eleven-year average, 2.35c lower than last year, and lower than any year for the corresponding week in the past eleven years, excepting one week in 1915. The average of cattle was 95c per hundred higher than last year, while the average for sheep and lambs was somewhat lower.

The comparative figures for the livestock prices at Chicago with previous weeks follow:

	Hogs	Cattle	Sheep	Lambs
Last week	\$ 8.00	\$ 8.75	\$ 7.95	\$13.85
Previous week	8.05	8.85	7.65	13.90
Cor. week 1922	10.35	7.80	8.30	15.40
Cor. week 1921	9.50	8.75	6.00	10.00
Cor. week 1920	14.30	12.55	13.55	19.70
Cor. week 1919	17.52	16.00	12.50	18.25
Cor. week 1918	16.85	12.40	12.35	16.60
Cor. week 1917	13.35	10.55	11.50	14.00
Cor. week 1916	8.85	8.50	7.90	11.00
Cor. week 1915	6.70	8.00	6.40	9.50
Cor. week 1914	8.60	8.60	5.85	7.55
Cor. week 1913	8.63	8.45	8.40	8.65

Av. 1913 to 1922...\$11.45 \$10.15 \$ 9.15 \$13.05

### Total Product May Be Too Big.

The fact that the average of hogs is keeping so low relatively is the answer to the free movement of livestock which has been going on and to the heavy packing operations which have been reported. The total packing operations are so much ahead of last year that there is beginning to be a little apprehension that the total will be so large, that it will be difficult to take care of the product, although there is no evidence yet of such condition.

The comparative statement of the movement for the month of January at sixty-nine markets shows total receipts of hogs at 5,306,000, against 4,278,000 last year, with local slaughter of 3,395,000, against 2,484,000; receipts of cattle 1,876,000, against 1,628,000 last year; slaughter 1,087,000, against 927,000 last year, and sheep receipts 1,636,000, against 1,835,000 last year, and slaughter 897,000, against 925,000 last year.

The January movement of cattle showed an increase of 4.2% over the five year average, hogs an increase of 8.1% over the five-year average and sheep a decrease of 1%. During the week ending February 10 the receipts at the principal markets were 721,472 hogs and the local slaughter 489,716 hogs.

### Extraordinary Lard Exports.

The export movement of product, particularly lard, keeps up in an extraordinary way. The total for the past week amounted to 27,805,000 lbs., against 30,573,000 lbs. for the previous week. This tremendous export movement of lard to a very important extent explains the relative firmness to the lard market, as repeatedly stated. Of the exports the past week of 27,805,000 lbs., there were 20,254,000 lbs. shipped to Germany, and the ship-

ments to the Continent amounted to about 23,200,000 lbs. out of the 27,800,000 lbs. shipped. The fact that Germany is able to take so much stuff, shows that a large part of the business must be financed through guilders or sterling, as the greater irregularity of the marks makes such a tremendous handicap in doing business with Germany.

### Values of Farm Products.

The U. S. Department of Agriculture has issued a most interesting analysis of the values of farm products produced during the past year, and the comparison of values with previous years as well as the comparative value of all animal products. The figures in comparison follow in thousands (000 omitted):

	1919.	1921.	1922.
Hogs	\$2,230,000	\$1,061,000	\$1,228,000
All animals	4,158,000	2,137,000	2,293,000
Milk produced	1,829,000	1,567,000	1,357,000
Total dairy products	2,060,000	2,352,000	2,690,000
Poultry products	1,100,000	932,000	884,000
Wool	128,000	36,000	69,000
Total animal products	8,364,000	5,468,000	5,349,000
Grand total farm products	\$23,787,000	\$12,402,000	\$14,310,000

In connection with the general question of values of food products, particularly animal products, a very interesting comparison has been issued by the Department in regard to the number of chickens on farm, the estimated total being 543,000,000 raised during the year, compared with an estimated total of 473,000,000 in 1919, the Census year. The total value of eggs produced was given at \$500,008,000, against \$678,654,000 in 1919.

### Sterling Exchange Helps Trade.

The persistent strength of sterling exchange since the debt settlement was arranged has continued to be an extremely helpful factor in the general foreign situation, but the direct effect of this advance seems to be a growing confidence on the part of the British that they should wait as long as possible before buying anything, as every advance in sterling makes it that much easier for them to buy. Continental conditions are very chaotic and the general influence of the Ruhr operations seems to be to restrict business to a minimum in most lines of export products which has been particularly noticeable in the new business in breadstuffs, although it has not yet been perfected in provisions.

Hog slaughtering in the west for the week ending February 24 estimated 894,000 against 721,000 previous week and 589,000 same week, 1922. This makes a total for the winter season to date of 14,476,000, against 10,250,000 last year.

**PORK.**—The market was quiet but firm, with mess at New York \$27@28, family \$32@33, short clears \$21.50@28.50. At Chicago cash pork was quoted at \$24.50.

**LARD.**—Demand was good, domestic and export, and the market was firm. At New York prime western was quoted at 12.30@12.40c, middle western 12.15@12.25c, city at 12c, refined to the continent 13 1/4c, South American 13 1/2c, Brazil kegs 14 1/2c, and compound 13@13 1/2c. At Chicago regular lard in round lots was around 11 1/2c, loose lard .75 under May, and leaf lard 10 1/2@10 3/4c.

**BEEF.**—The market was quiet but was firmly held, with mess at New York \$15.50@16, packet \$17@17.50, family \$19@21, extra India mess \$32@34, No. 1 canned roast beef \$3.25, sweet pickled tongues \$55@65 nom. per bbl.

SEE PAGE 41 FOR LATER MARKETS.

### HAMS PILING UP LIKE LAST YEAR. Lard Will Also Accumulate and Outlet Needed.

(Special Letter to The National Provisioner from James A. Duggan.)

Chicago, March 1, 1923.—The receipts of hogs so far this year in the twenty principal livestock markets of the country are 7,500,000, as against 6,100,000 for a corresponding period in 1922, and 7,000,000 for the same time in 1921.

There is little change in the price of hogs from last week. The average price of hogs is around \$8.00@10.00 today (March 1). It is rather surprising to find a hog market holding up on a dull trade in hog meats.

Hams are piling up rapidly and it is anticipated that the stocks will show heavy record at the end of the month. On February 1 in the 7 western markets there were 125 1/4 million hams on hand as against 71 1/2 million the year previous.

If the increase in ham stocks is as heavy in February as it was in January—and there is every reason to believe it will be—the stocks of hams will be very burdensome.

Sweet pickled hams are wholesaling around 15c lb. and it is surprising that the trade is not better. Hams selling around the price of pork loins is not a very encouraging feature of the trade for hog meats.

### Lard Demand Big Now.

There has been a big demand for lard and the accumulations have been going on slowly so far this year. On February 1 there were about 5,000,000 lbs. short in the surpluses as compared with last year but by the first of July last year we had over 100,000,000 lbs. in the surpluses, and with hogs much heavier now than last year and with the promise of the summer run of hogs as heavy as the winter's run, we can soon accumulate a big stock of lard by July. Warm weather is not far off and lard piles up rapidly during the spring and summer months.

### Must Depend on European Demand.

European demand is the only thing to be depended upon to sustain lard around present levels and European conditions are not improving by any means. On the contrary they are getting worse.

Charles M. Schwab, who is traveling in England, is credited as saying that he "never saw such misery in England before." Sooner or later this country is bound to feel the bad effects of European conditions. We must have a European outlet for our surpluses, and we do not think it possible for Europe to continue buying lard as freely as it has been, and while lard may not show weakness for some time to come, lard-making hogs around \$7.85 and July lard at \$11.75 is too wide a spread, nearly \$4.00 per hundred over hogs.

Many are losing sight of the fact that we are raising two full crops of hogs a year. Last year's big summer and fall run of hogs strengthens the belief. The winter crop of hogs will probably continue up to April in good volume, and in May the fall pigs will start. Many farmers tell us they have as many fall pigs as they had spring pigs. This means a continuous



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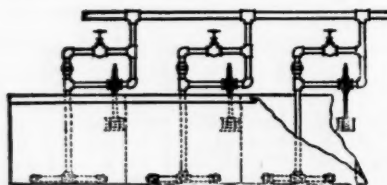
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liberal supply, at least up to July, when there will be a world of heavy sows coming to market.

Without a good average European trade this summer—and we have no faith in such a trade—those who are anticipating a higher hog market may meet with disappointment. Hogs are too high now for what the product is bringing.

The only one who is getting any profit out of hog products at the present time is the retailer. If the public could get the benefit of the low price of hams and fresh pork through the retailer, the situation for the packer would be greatly improved. We still think heavy hogs will sell down to 7c lb. before the winter packing season is over.

## Meat Production and Consumption Statistics

Meat and livestock production and consumption statistics for December, 1922, with comparisons for December, 1921, have been compiled by the U. S. Bureau of Agricultural Economics and are as follows:

### CATTLE, CALVES, BEEF AND VEAL.

	December		January-December	
	1921.	1922.	1921.	1922.
Inspected slaughter:				
Cattle	586,192	778,736	7,608,280	8,677,807
Calves	239,045	308,646	3,807,568	4,181,569
Average live weight:				
Cattle, pounds	1,008.28	957.52		
Calves, pounds	174.26	176.09		
Average dressed weight:				
Cattle, pounds	537.46	504.42		
Calves, pounds	160.31	161.63		
Total dressed weight (carcasses):				
Beef, pounds	315,054,752	392,810,013	4,112,803,905	4,610,003,149
Veal, pounds	25,984,804	31,367,693	366,665,899	396,390,910
Storage:				
Beginning of month:				
Fresh beef, pounds	63,188,392	73,026,778		
Cured beef, pounds	17,144,477	22,001,655		
End of month—				
Fresh beef, pounds	68,495,278	91,819,706		
Cured beef, pounds	16,512,593	24,401,830		
Exports:				
Fresh beef and veal, pounds	222,467	453,689	12,289,800	3,926,937
Cured beef, pounds	1,325,056	1,346,076	24,590,582	26,208,225
Canned beef, pounds	154,646	142,712	6,077,248	2,550,770
Oleo oil and stearin', pounds	10,707,547	7,452,333	160,674,137	119,374,698
Tallow, pounds	696,586	2,239,082	13,797,928	31,376,275
Imports:				
Fresh beef and veal, pounds	3,421,681		32,377,922	
Tallow, pounds	4,633		1,868,412	
Prices per 100 pounds:				
Average cost in U. S. of all classes and grades—				
Cattle	\$5.75	\$6.07		
Calves	\$7.51	\$7.79		
Cattle, good steers (Chicago)	\$8.74	\$10.64		
Beef carcasses, good grade (eastern markets)	\$14.05	\$15.59		
Veal calves (Chicago)	\$7.81	\$9.42		
Veal carcasses, good grade (eastern markets)	\$16.20	\$16.46		
Receipts, cattle and calves, of public stockyards	1,416,592	1,824,638	19,786,704	23,217,038
Stock and feeder shipments from public stockyards	245,395	356,948	3,503,861	4,929,251
Estimated number of cattle on farms in U. S.:				
Jan. 1	65,587,000	65,632,000		
Dec. 1				

### HOGS, PORK, AND PORK PRODUCTS.

Inspected slaughter of hogs	3,806,798	5,261,437	38,982,356	43,103,629
Average live weight, pounds		229.07		
Average dressed weight, pounds	168.67	169.52		
Total dressed weight (carcasses), pounds	642,092,619	881,747,600	6,746,835,077	7,447,736,056
Number of pounds of lard per 100 lbs. live weight	16.38	15.81		
Storage:				
Beginning of month—				
Fresh pork, pounds	37,512,934	33,773,531		
Cured pork, pounds	318,076,056	385,724,929		
Lard, pounds	42,001,231	32,506,465		
End of month—				
Fresh pork, pounds	51,203,207	72,213,788		
Cured pork, pounds	363,802,591	463,802,591		
Lard, pounds	47,541,270	47,705,111		
Exports:				
Fresh pork, pounds	1,410,099	5,950,695	56,963,795	26,974,406
Cured pork, pounds	38,869,565	68,861,963	680,522,556	670,080,839
Canned pork, pounds	114,140	142,300	1,150,082	2,563,298
Sausage, pounds	619,036	967,396	8,908,222	9,704,432
Lard, pounds	66,055,582	81,111,670	892,892,358	787,447,100
Imports:				
Fresh pork, pounds	107,847		816,093	
Prices per 100 lbs.:				
Average cost in U. S. of all classes and grades	\$6.94	\$8.17		
Live hogs, medium weight (Chicago)	\$7.05	\$8.27		
Fresh pork, loins, 10-14 lbs. (eastern markets)	\$17.23	\$19.80		
Shoulders—				
Skinned (eastern markets)	\$13.53	\$13.42		
Picnics, 6-8 lbs. (eastern markets)	\$11.82	\$11.67		
Butts, Boston style (eastern markets)	\$14.98	\$15.81		
Hams, breakfast (eastern markets)	\$24.35	\$27.46		
Hams, smoked, 10-12 lbs. (eastern markets)	\$22.04	\$20.94		
Lard, tierces (eastern markets)	\$10.92	\$12.37		
Receipts of hogs at public stockyards	3,930,790	5,004,179	41,100,980	44,067,489
Stock and feeder shipments from public stockyards	35,426	45,921	498,516	592,670
Estimated number of hogs on farms in U. S.:				
Jan. 1	56,067,009	57,834,000		
Dec. 1				

### SHEEP, LAMB, AND MUTTON.

Inspected slaughter, sheep and lambs	889,981	1,576,611	13,004,905	10,928,041
Average live weight, pounds	82.51	85.81		
Average dressed weight, pounds	38.83	40.93		
Total dressed weight (carcasses), pounds	34,557,962	35,102,018	493,571,427	418,291,692
Storage:				
Beginning of month, pounds	7,529,449	6,623,459		
End of month, pounds	6,444,256	4,528,470		
Exports of fresh lamb and mutton, pounds	146,424	55,241	64,104,295	1,954,752
Imports of fresh lamb and mutton, pounds	1,416,208		25,394,988	
Price per 100 pounds:				
Average cost in U. S. of all classes and grades				
Sheep and lambs	\$9.07	\$12.64		
Lambs, 8-14 lbs. down, medium to prime (Chicago)	\$10.65	\$14.29		
Lamb carcasses, good grade (eastern markets)	\$24.19	\$24.35		
Sheep, medium to choice grade (Chicago)	\$5.07	\$7.20		
Mutton, good grade (eastern markets)	\$13.57	\$14.40		
Receipts of sheep at public stockyards	1,064,337	1,516,429	24,168,032	22,364,475
Stock and feeder shipments from public stockyards	202,292	255,772	3,004,627	4,166,720
Estimated number of sheep on farms in U. S. Jan. 1	37,452,000	36,327,000		

<sup>1</sup>1922 figure is for oleo stearin only.

<sup>2</sup>On account of new tariff law, import figures for December, 1922, are not available and export figures are for domestic only.

<sup>3</sup>Figure for animals on farms in U. S. for Dec. 1 not yet available.



# TALLOW, STEARINE, GREASE AND SOAP

## WEEKLY REVIEW

**TALLOW**—Operations in tallow continue on a very good scale, and at higher prices, the market gradually advancing under absorption by soap interests. Following the sales late last week of some 300 drums of extra at 8½¢, there was active buying the middle of this week, estimated to have been between 500,000 and 1,000,000 lbs., at nine cents for extra, an advance of ½¢ from the previous sales, and an upturn of ¼¢ from the middle of last week.

The tallow market is looked upon as relatively cheap compared with other oils and greases, and with little or no opposition from foreign tallows, the feeling was quite friendly. On any further advance, however, it is felt that business in South American tallow will be more than a possibility. However, much comfort was taken from the reports that soap interests were being forced to look about for substitutes for their supplies, and have absorbed approximately 100,000 bbls. of crude whale oil since the first of the year, the bulk of it coming from Norway.

At Liverpool the market was firm, with Australian choice quoted at 42s 3d and Australian good mixed at 40s. At the London auction 1,443 casks offered and 953 casks were sold, with prices unchanged. New York prime city was quoted at 8¼¢, 8½¢ nominal, special loose, 8½¢@8½¢ nominal, extra nine cent sales, and edible at 9½¢@9½¢. At Chicago packers' No. 1 was quoted at 8½¢@8½¢, packers' prime 8½¢@9¢, and edible at 9¢@9¼¢.

**OLEO OIL**—The market was inactive and nominal with extra at New York 13½¢; medium, 10½¢; lower grades, 10¢; extra at Chicago, 12½¢@12½¢.

**STEARINE**—The market was quiet and steady with operations light and the undertone firmer. Sales of small lots were not reported at 10½¢, but buyers were not following the upturns, and car-lots at New York were quoted at 10¼¢@10½¢ for cleo, and at Chicago 9¼¢@10¢. Lard stearine at New York was quoted at 13¼¢@13½¢, and at Chicago 13¢@13¼¢.

SEE PAGE 41 FOR LATER MARKETS.

**LARD OIL**—Demand remained rather quiet, but the market continued firm owing to the action of lard and the strength elsewhere. At New York edible was quoted at \$1.10@1.15, extra winter \$1.02@1.05, extra at 98¢@\$1, extra No. 1 at 94¢@96¢, No. 1 at 92¢@94¢, and No. 2 at 90¢@92¢.

**NEATSFOT OIL**—A fair trade in cold pressed was put through recently, and the market remained strong. Pure at New York was quoted at \$1.02@1.04, extra at 97¢@98¢, No. 1 at 92¢@94¢, while cold pressed was quoted all the way from \$1.28@1.35.

**GREASES**—A very firm market was again witnessed in greases with limited offerings everywhere, and a fairly good demand in evidence. At New York yellow and choice house were quoted at 8¼¢@8½¢, choice white at 10¼¢@10½¢, garbage grease 7½¢ sales, tank-car basis, while horse grease was reported to have sold at 9¼¢ per lb. At Chicago brown was quoted at 8¼¢@8½¢, yellow 8½¢@8½¢, house 8¼¢@8½¢, and choice white at 9½¢@9½¢.

### NEW YORK LARD EXPORTS.

Exports of lard from New York from February 1 to February 27, 1923, according to unofficial reports, were 68,319,504 lbs.; tallow, 280,400 lbs.; greases, 2,915,000 lbs.; and stearine, 202,600 lbs.

### JANUARY OLEOMARGARINE OUTPUT.

Official government reports just compiled of the output of oleomargarine for the month of January, 1923, as shown by revenue stamp sales, indicate that the production for that month was 673,654 pounds colored and 19,959,300 pounds uncolored, a total of 20,632,934 pounds. This is 667,168 pounds more than the production for the preceding month and 3,745,538 pounds more than the same month a year ago. Official figures of oleomargarine production in the United States for the last 13 months are as follows:

	Pounds.
January, 1922 .....	16,887,396
February .....	12,194,000
March .....	15,262,577
April .....	13,685,849
May .....	12,764,945
June .....	10,040,200
July .....	14,973,830
August .....	11,754,200
September .....	16,113,234
October .....	16,180,332
November .....	19,805,966
December .....	19,964,866
January, 1923 .....	20,632,934

### CHEMICALS AND SOAP SUPPLIES.

(Special Letter to The National Provisioner.)

New York, February 27, 1923.—Latest quotations on chemicals and soapmakers' supplies are as follows:

Seventy-six per cent caustic soda, \$3.70 @3.80 per 100 lbs.; 98% powdered caustic soda, 4¼¢@4¼¢ lb.; 58% carbonate of soda, \$2.00@2.35 per 100 lbs.

Clarified palm olive oil in casks of 2,000 lbs., 8½¢@8½¢ lb.; commercial yellow olive oil, \$1.20 gal.; olive oil foots, 9½¢@9½¢ lb.; East India Cochin cocoanut oil, 13c lb., duty paid; Cochin grade cocoanut oil, domestic, 11c lb.; Ceylon grade cocoanut oil, 10c lb.

Prime summer yellow cottonseed oil, 12¼¢@13c lb.; soya bean oil, 12¢@12½¢ lb.; domestic linseed oil, 98¢@1.02 gal.; corn oil, nominal, 12¼¢@12½¢ lb.; peanut oil, in bbls., New York, deodorized, 17½¢@18c lb.; peanut oil, in tanks, f. o. b. mills, 13½¢ lb.

Prime city tallow, extra, 8½¢ lb.; dynamite glycerine, nominal, 17½¢@17½¢ lb.; saponified glycerine, nominal, 13½¢@13½¢ lb.; crude soap glycerine, nominal, 11¼¢@12c lb.; chemically pure glycerine, nominal, 18½¢@19c lb.; prime packer's grease, nominal, 8¼¢@8¼¢ lb.

## Packinhouse By-Products Markets

### Blood.

Chicago, March 1, 1923.

Blood this week, compared with the high point for the season, slipped about 25¢ per unit ammonia, although sellers are holding at upward of \$5.00 in some cases.

	Unit ammonia
Ground .....	\$4.80@4.90
Crushed and unground .....	4.65@4.75

### Digester Hog Tankage Materials.

Prices are about 50¢@75¢ unit ammonia lower than the season's high point for shipment after March 15. Current market is around \$4.75 for best, \$4.60 for choice, and \$4.25@4.40 for medium to good.

	Unit ammonia
Ground, 11½ to 12% ammonia .....	\$4.75@4.85
Unground, 10 to 11% ammonia .....	4.50@4.65
Unground, 7 to 9% ammonia .....	4.25@4.35

### Fertilizer Tankage Materials.

This market is very quiet, prices tending downward.

	Unit ammonia
High grade, ground, 10-11% ammonia .....	\$4.35@4.50
Lower grade, ground, 6-9% ammonia .....	4.60@4.25
High grade, unground .....	4.20@4.25
Medium grade, unground .....	3.65@3.85
Low grade and country rend., unground .....	3.35@3.50
Boof meal .....	3.65@3.75
Liquid stick .....	3.50@3.60
Grinding hooft, pigs' toes, dry .....	40.00@42.50

### Bone Meals.

The market is pretty well cleared up except some accumulations which are being held because some persons expect a better market for the fall.

	Per ton.
Raw bone meal .....	\$38.00@42.00
Steamed, ground .....	23.00@25.00
Steamed, unground .....	19.00@21.00

### Cracklings.

Cracklings have been steady to strong this week. The market in the East has been a little firm.

	Per ton.
Pork, according to grease and quality .....	\$65.00@85.00
Beef, according to grease and quality .....	50.00@60.00

### Glue and Gelatin Stock.

Regarding cattle jaw, skull and knuckle bones, opinion is gaining ground that prices are due for a slump.

	Per ton.
Calf stock .....	\$35.00@40.00
Edible pig skin strips .....	90.00@95.00
Rejected manufacturing bones .....	50.00@52.50
Horn piths .....	38.00@40.00
Cattle jaws, skulls and knuckles .....	36.00@38.00
Pork and hotel kitchen bones .....	26.00@30.00
Hog, calf and sheep bones .....	28.00@32.00
Sinews, pizzels and hide trimmings .....	18.00@22.00

### Mfg. Bones, Horns and Hoofs.

These have been pretty strong. The market has been steady for strictly export trade, and all round has been so good that some of the bigger packers' supplies are contracted for up to August.

	Per ton.
No. 1 horns .....	\$235.00@255.00
No. 2 horns .....	175.00@225.00
No. 3 horns .....	100.00@150.00
Culls .....	35.00@40.00
Hoofs, black and striped, unassorted .....	45.00@50.00
Hoofs, white, unassorted .....	30.00@70.00
Round shin bones, unassorted, heavies .....	70.00@80.00
Round shin bones, unassorted, lights .....	60.00@65.00
Flat shin bones, unassorted, heavies .....	60.00@65.00
Flat shin bones, unassorted, lights .....	50.00@55.00
Thigh bones, unassorted, heavies .....	60.00@65.00
Thigh bones, unassorted, lights .....	50.00@55.00

### Hog Hair.

Demand for hog hair has continued steady. Coll dried winter processed has sold at 3¢@3½¢ f. o. b. production points and 7c for winter processed.

### Pig Skin Strips.

The market has been about steady with a fair amount of trading. No. 1 tanner stock sold at 6c per lb., with No. 2's and 3's going for gelatin purposes, if government inspected and frozen, at around 4½¢ lb. basis Chicago.

### EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, February 28, 1923.

As far as tankage, blood, etc., are concerned, business has been about at a standstill in the New York market this week. The stocks of these materials are small. Therefore, there has been no recession in prices as quoted by the producers.

As soon as the weather conditions improve it is expected that there will be quite some demand for tankage for prompt shipment. Beef cracklings, meat scraps, etc., are still being offered freely at low prices with a very small demand.

Sulphate of ammonia is quite well sold out for the next two months and nitrate of soda is holding firm in price.

## COTTON OIL SITUATION ANALYZED.

An analysis of the cottonseed oil situation for the months of August, September, October, November and December, 1922, and January, 1923, with comparisons for the previous season of 1921-22, based on the federal census reports, taking in the seed, the crude oil and the refined oil statistics, has been prepared by Aspegren & Co., and makes a very interesting study. It is as follows:

## MOVEMENT OF COTTONSEED AT CRUDE OIL MILLS.

	—Tons received—	1922-23.	1921-22.
On hand beginning of season...	13,168	99,821	
August	90,931	120,291	
September	680,841	574,970	
October	959,340	949,641	
November	696,748	609,072	
December	376,860	270,190	
January	213,235	133,373	
Total	3,031,123	2,757,358	

	—Tons crushed—	1922-23.	1921-22.
August	48,816	99,308	
September	352,821	304,208	
October	590,235	607,960	
November	609,679	574,405	
December	447,885	415,553	
January	469,783	339,132	
Total	2,498,679	2,340,656	

On hand beginning of season... 13,168 99,821

August... 42,115 + 21,496

September... 347,949 + 270,169

October... 347,974 + 341,681

November... 86,537 + 34,667

December... 73,348 + 147,201

January... 256,547 + 205,995

On hand end of month... 55,283 120,801

August... 403,223 390,970

September... 771,197 732,651

October... 857,734 767,318

November... 784,386 620,117

December... 527,839 414,122

January... 527,839 414,122

†Estimated seed receipts at crude mills season 1922-23... 3,587,000 2,918,102

On hand beginning of season... 13,168 99,821

Total... 3,600,168 3,017,923

Of which is so far crushed... 2,498,679 2,340,656

Destroyed at mills... 4,605 2,580

Seed on hand... 527,839 414,122

Seed still to be received... 569,045 260,565

527,539 tons seed on hand at 300 lbs. crude oil per ton is equivalent to 158,351,700 lbs. crude oil, which at 9 per cent refining loss equals 144,100,047 lbs. refined oil, or 360,250 barrels.

569,045 tons seed still to be received at 300 lbs. crude oil per ton is equivalent to 170,713,500 lbs. crude oil, which at 9 per cent refining loss equals 155,349,285 lbs. refined oil or 388,373 barrels.

†Based on last government cotton crop estimate of 9,964,000 bales.

## MOVEMENT OF CRUDE OIL AT CRUDE OIL MILLS.

	—Pounds produced—	1922-23.	1921-22.
On hand beginning of season...	3,475,712	8,908,066	
August	13,350,324	29,680,855	
September	98,008,225	92,221,913	
October	178,406,273	184,674,717	
November	183,521,698	173,889,308	
December	140,469,481	131,336,389	
January	145,291,726	103,646,030	
Total	763,127,459	724,237,278	

On hand beginning of season... 11,100,435 28,766,076

August... 67,171,043 66,514,466

September... 145,945,307 160,601,910

October... 165,090,055 158,515,158

November... 152,443,878 132,223,154

December... 154,268,652 105,739,828

January... 66,319,370 652,360,972

On hand end of month... 5,729,021 9,702,845

August... 37,166,803 35,409,912

September... 69,927,700 59,482,719

October... 87,759,412 74,856,800

November... 75,785,015 73,970,104

December... 66,808,089 71,876,306

January... 66,808,089 71,876,306

DISTRIBUTION CRUDE OIL HOLDINGS.

At mills... 3,475,712 37,166,803 69,927,700

At refineries... 1,041,907 2,372,552 5,045,141

In transit to refineries and consumers... 2,387,790 15,366,330 21,898,780

Total... 6,905,409 54,905,685 96,871,090

At mills... 87,759,412 75,785,015 66,808,089

At refineries... 8,218,849 9,457,706 8,021,475

In transit to refineries and consumers... 19,269,170 21,744,815 17,299,060

Total... 115,247,431 106,987,536 92,128,624

92,128,624 lbs. crude oil at 9 per cent refining loss equals 83,837,048 lbs. refined oil, or 209,593 barrels.

## CONSUMPTION OF CRUDE OIL AS CRUDE OIL.

	August.	September.	October.
Pounds.	Pounds.	Pounds.	Pounds.
At refineries beginning of season...	1,041,907	1,041,907	1,041,907
In transit beginning of season...	2,387,790	2,387,790	2,387,790
Shipped from crude mills up to last day of month indicated...	11,100,435	78,271,478	223,916,785

Total accountable for... 14,530,132 81,701,175 227,346,482

Used in refining... 10,206,070 55,114,232 189,419,380

Left to account for Of which on hand at refineries and in transit...

4,324,062 26,586,943 37,927,003

Disappearance during season up to last day of month indicated...

6,761 8,848,061 10,983,172

Of which account able for by ex-ports of crude oil...

90,231 197,451 1,585,355

Consumed in U. S. A. as crude...

None 8,650,610 9,397,817

At refineries beginning of season...

1,041,907 1,041,907 1,041,907

In transit beginning of season...

2,387,790 2,387,790 2,387,790

Shipped from crude mills up to last day of month indicated...

389,606,840 542,030,718 696,319,370

Total accountable for...

393,036,537 545,480,415 699,749,067

Used in refining... 344,738,287 482,034,641 637,212,449

Left to account for Of which on hand at refineries and in transit...

27,488,019 31,202,521 25,320,535

Disappearance during season up to last day of month indicated...

20,810,231 32,243,253 37,216,083

Of which account able for by ex-ports of crude oil...

5,270,079 10,931,512 (\*)

Consumed in U. S. A. as crude...

15,540,152 21,311,741 (\*)

\*Not available.

## CRUSH PER TON.

During August 48,816 tons seed produced 13,354,344 lbs. crude oil, equivalent to 273.5 lbs. per ton, or 13.7 per cent, compared to 14.9 per cent last year.

During September 352,821 tons seed produced 98,008,225 lbs. crude oil, equivalent to 278.8 lbs. per ton, or 14.8 per cent, compared to 15.2 per cent last year.

During October 590,235 tons seed produced 178,406,273 lbs. crude oil, equivalent to 302.3 lbs. per ton, or 15.1 per cent, compared to 15.2 per cent last year.

During November 609,679 tons seed produced 183,521,698 lbs. crude oil, equivalent to 301.1 lbs. per ton, or 15.1 per cent, compared to 15.1 per cent last year.

During December 447,885 tons seed produced 140,469,481 lbs. crude oil, equivalent to 313.6 lbs. per ton, or 15.7 per cent, compared to 15.8 per cent last year.

During January 469,783 tons seed produced 145,291,726 lbs. crude oil, equivalent to 309.3 lbs. per ton, or 15.5 per cent, compared to 15.3 per cent last year.

Total—2,498,679 tons seed produced 759,651,747 lbs. crude oil, equivalent to 304.0 lbs. per ton, or 15.2 per cent, compared to 15.3 per cent last year.

## REFINED OIL.

—Pounds produced—

	1922-23.	1921-22.
On hand beginning of season...	163,851,360	228,263,633
August	9,184,778	31,102,108
September	40,504,348	44,915,255
October	124,329,014	123,496,900
November	145,651,358	141,528,820
December	127,553,039	120,445,068
January	144,382,486	93,554,158

Total... 755,456,383 783,305,942

Delivered consumers...

163,851,360 228,263,633

August... 9,184,778 31,102,108

September... 40,504,348 44,915,255

October... 124,329,014 123,496,900

November... 145,651,358 141,528,820

December... 127,553,039 120,445,068

January... 144,382,486 93,554,158

Total... 755,456,383 783,305,942

On hand beginning of season...

163,851,360 228,263,633

August... 9,184,778 31,102,108

September... 40,504,348 44,915,255

October... 124,329,014 123,496,900

November... 145,651,358 141,528,820

December... 127,553,039 120,445,068

January... 144,382,486 93,554,158

Total... 755,456,383 783,305,942

On hand end of month...

105,779,172 155,807,806

August... 52,974,797 87,340,533

September... 57,827,085 117,376,642

October... 94,102,441 189,482,579

November... 145,670,996 258,351,161

December... 196,898,312 275,092,150

January... 196,898,312 275,092,150

## DISTRIBUTION REFINED OIL HOLDINGS.

	Aug. 1, 1922.	Sept. 30, 1922.	Oct. 31, 1922.
Pounds.	Pounds.	Pounds.	Pounds.
At refineries...	154,039,622	42,454,913	45,800,741
At other places...	4,540,745	4,341,570	4,441,482
In transit from refineries...	5,270,993	6,178,254	7,584,862
Total...	163,851,360	52,974,737	57,827,083

Nov. 30, 1922. 52,974,737

Dec. 31, 1922. 52,974,737

At refineries... 126,577,832 184,060,480

At other places... 7,675,347 7,633,031 6,050,106

In transit from refineries... 10,525,114 11,460,133 6,781,726

Total... 94,102,441 145,670,996 196,898,312

## AVERAGE REFINING LOSS.

During August 10,206,070 lbs. crude oil yielded 9,184,778 lbs. refined oil—10.00 per cent loss, compared to 10.34 per cent loss last year.

During September 44,908,162 lbs. crude oil yielded 40,504,348 lbs. refined oil—9.81 per cent loss, compared to 9.14 per cent loss last year.

During October 134,305,137 lbs. crude oil yielded 124,329,014 lbs. refined oil—7.43 per cent loss, compared to 7.63 per cent loss last year.

During November 155,318,898 lbs. crude oil yielded 145,651,358 lbs. refined oil—6.22 per cent loss, compared to 6.96 per cent loss last year.

During December 137,296,354 lbs. crude oil yielded 127,553,039 lbs. refined oil—7.10 per cent loss, compared to 8.34 per cent loss last year.

During January 155,177,808 lbs. crude oil yielded 144,382,486 lbs. refined oil—6.96 per cent loss, compared to 7.75 per cent loss last year.

Total—637,212,449 lbs. crude oil yielded 591,605,023 lbs. refined oil—7.16 per cent loss, compared to 7.59 per cent loss last year.

## SHIPMENTS OF REFINED OIL.

—Export pounds—

	1922-23.	*1921-22.
August	1,679,265	4,688,123
September	3,531,357	6,353,315
October	3,252,925	8,450,879
November	9,196,261	3,035,884
December	5,764,885	5,054,022
January	Not available	4,915,682

Total... Not available 32,405,555

—Domestic pounds—

	1922-23.	1921-22.
August	65,577,701	98,569,512
September	67,307,783	107,029,180
October	118,223,740	85,099,932
November	100,209,741	66,388,961
December	70,219,599	46,522,464
January	Not available	71,897,537

Total... Not available 475,717,937

—Total pounds—

	1922-23.	1921-22.
August	67,256,966	103,557,935
September	93,308,783	113,582,508
October	119,478,066	93,460,811
November	109,426,002	69,424,863
December	75,984,484	51,576,486
January	93,155,170	76,813,169

Total... 558,558,071 508,213,793

\*In regards to exports, the government did not start separating crude oil exports from refined oil exports until January 1, 1922. In view of the fact that the duty on refined oil to Canada is practically prohibitory we can safely assume that all shipments to Canada have been of Crude oil, and in compiling our figures of exports for the periods prior to Jan. 1, 1922, we have taken the official figures of the exports to Canada as being crude oil and the balance refined oil, and separated crude oil and refined oil exports accordingly. From Jan. 1, 1922, on, the government, as stated above, separates them, and our figures are the official ones.



# VEGETABLE OILS

## WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

**Undertone Strong—Trade Futures Fair—Cash Trade Better—Crude Light—March Liquidation Over—Estimated Only 400,000 Tons Seed—Big Market After February 1.**

The cotton oil futures market on the New York Produce Exchange, while more irregular than of late, with a fair daily turnover, maintained the very strong undertone that has been noted the past four or five weeks, and notwithstanding active liquidation in the March position following deliveries of about 7,300 bbls. on contract, and relative weakness in the March position, the current delivery going at one time to 45 points under May and 60 points under July, maintained a level close to the best prices of the season, under the influence of a better cash demand for oil, with the extreme steadiness in lard and new season's highs in cotton. It was very noticeable that at all times speculative pressure was materially limited, and the bulk of the commission house selling was largely profit taking, while good support developed on all setbacks.

**Bears Were at a Disadvantage.**

With crude oil continuing in a tight

position, and a lack of pressure of cash oil from any quarter, tallow advancing and other greases strong, the bears were at a material disadvantage, but at the same time there was no aggressive buying power, and on the bulges there was a lack of any important fresh buying. With refiners doing little, the commission house operations resulted in a puzzling market. Nevertheless there was an outspoken friendly feeling to prices in most of the leading local quarters, and those working against values were giving little opposition, and largely spreading between the various months, or between lard and oil.

Accurate information on the cash demand is very scarce in this commodity, and is a feature that must be contended with on all reports relative to the cash situation. However, in several leading quarters it was confirmable that demand for oil had improved somewhat, but the cooking oil trade was small. On the other hand demand for compound in the eastern territory, and in the west, was very limited, meeting the competition of the relatively cheap lard, but in the southern territory compound demand remained good, and the better financial position of the south was apparently being reflected somewhat in the consumption of the south's own product, cotton oil, where it is no unusual feature to find compound selling at or above lard prices.

**Expect Small Seed Marketing.**

A new feature injected into the situation the past few days has been the claims coming from leading refiners and from the south, that the marketing of seed from February 1 for the balance of the season would be extremely small, and amount to only about 400,000 tons, whereas some had expected that up to 600,000 tons, and possibly a little more than that figure, would go to the mills. It was contended that the price of crude oil did not permit paying the prevailing seed quotations, and that extra seed was being held on the farms with which to increase the cotton acreage for the new crop.

Foreign interests have been in the market for lard in a liberal way for a week or more, and at a time when the domestic trade for lard was very good, resulting in relative firmness in cash lard quotations, but the lard levels continued relatively low compared with compound, with prime western lard at New York quoted at 12.30 @12.40c, middle western 12.15@12.25c, and New York city lard around 12c, compared with compound at 13@13½c, in car lots. Tallow advanced to nine cents sales for extra at New York, between 500,000 and 1,000,000 lbs. being absorbed by soap interests at that figure, while all other greases were firmly held and oleo stearine was quoted at 10¼@10½c.

**Winter Oil Holds Premium.**

Winter cotton oil was held at 13c with

# ASPEGREN & CO., INC.

Produce Exchange Building  
NEW YORK CITY  
DISTRIBUTORS



AGENTS  
IN  
PRINCIPAL EASTERN CITIES



SELLING AGENTS FOR

The Portsmouth Cotton Oil Refining Corp., Portsmouth, Va.  
The Gulf & Valley Cotton Oil Co., Ltd., New Orleans, La.  
The International Vegetable Oil Co., Savannah, Ga.

## Decolorizing and Deodorizing Problems

ARE READILY SOLVED BY THE USE OF **SUPER FILTCHAR**

This "bleaching" carbon is so powerful that only very small, or even fractional percentages are necessary to give efficient results. We welcome any opportunity to demonstrate to you its many advantages and our Technical Department is at your service to advise or co-operate. **WRITE FOR FULL PARTICULARS.**

**INDUSTRIAL CHEMICAL CO., Sole Manufacturers**  
FIFTH AVENUE BUILDING, NEW YORK CITY

reports of occasional sales at 12½c, maintaining its premium over the future market, while bleachable oil was offered rather freely at around 11½c f. o. b. New York, buyers' tanks.

As had been expected, oil in store at New York held by a western compound factor, that was taken in on January contracts was delivered on the first March delivery day, and resulted in heavy liquidation in March, and in switching, but the local element bought the March freely, and sold the distant positions on the belief that the differences would narrow materially after the oil was taken care of, and the March position, after selling 45 under May, narrowed during the middle of the week to about 25 points under. It was said that a short interest still existed in the March delivery, which may eventually put March to the same price as May. Quite a little switching has been going on from May to the later positions, and one remarkable phase of the situation in general is the fact that some of the leading bulls are anticipating that May will go to

35 or 40 points, or more, discount under July.

Crude oil remained a ten-cent market in the southeast and valley, with fair sized sales at that figure reported, but in Texas trade was rather slow, and 9½c appeared the basis for immediate shipment. It was said that southern Texas was offering end-season run crude and that in several states crude oil had been pretty well cleaned up.

**COTTONSEED OIL.**—Market transactions:

Thursday, February 22, 1923.

Holiday—No market.

Friday, February 23, 1923.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked
Spot .....			1100	a
Feb. ....			1100	a
Mch. ....	3900	1115 1105	1104	a 1106
Apr. ....			1120	a 1125
May ....	3500	1147 1138	1138	a 1139
June ....			1140	a 1149
July ....	3800	1164 1152	1155	a 1158
Aug. ....	100	1153 1153	1152	a 1155
Sept. ....	400	1150 1145	1145	a 1147
Total sales, including switches, 5,900				
Prime Crude S. E. 1000 sales.				

Saturday, February 24, 1923.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked
Spot .....			1090	a
Feb. ....			1090	a
Mch. ....	1500	1105 1099	1099	a 1101
Apr. ....	100	1122 1122	1115	a 1123
May ....	2600	1137 1133	1133	a 1135
June ....			1135	a 1144
July ....	1600	1155 1152	1151	a 1153
Aug. ....	100	1150 1150	1149	a 1156
Sept. ....	200	1144 1144	1143	a 1144
Total sales, including switches, 7,300				
Prime Crude S. E. 1000 sales.				

Monday, February 26, 1923.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked
Spot .....			1087	a 1090
Mch. ....	7900	1092 1080	1087	a 1089
Apr. ....			1115	a 1117
May ....	3800	1130 1122	1129	a 1130
June ....			1135	a 1145
July ....	4600	1150 1143	1148	a 1150
Aug. ....	100	1140 1140	1146	a 1150
Sept. ....	100	1137 1137	1140	a 1143
Oct. ....			1025	a 1090
Total sales, including switches, 24,500				
Prime Crude S. E. 1000 asked.				

Tuesday, February 27, 1923.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked
Spot .....			1075	a 1100
Mch. ....	300	1005 1105	1090	a 1099
Apr. ....			1115	a 1120
May ....	4700	1149 1132	1134	a 1136
June ....			1140	a 1146
July ....	5700	1169 1150	1154	a 1157
Aug. ....			1151	a 1154
Sept. ....	100	1150 1150	1145	a 1149
Oct. ....			1050	a 1085
Total sales, including switches, 14,200				
Prime Crude S. E. 1000 sales.				

Wednesday, February 28, 1923.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked
Spot .....			1100	a
Mch. ....	100	1115 1115	1107	a 1120
Apr. ....			1120	a 1129
May ....	5100	1149 1140	1139	a 1141
June ....	200	1165 1165	1150	a 1154
July ....	2400	1166 1159	1159	a 1160
Aug. ....	900	1165 1159	1158	a 1160
Sept. ....	1100	1156 1150	1150	a 1153
Oct. ....			1050	a 1090
Total sales, including switches, 11,800				
Prime Crude S. E. 1000 sales.				

Thursday, March 1, 1923.

Quiet, closing 3@4 points net higher for leading months. Sales, 4,700 bbls. Tenders nil. Prime crude, 10.00c asked; prime summer yellow spot, 11.10c; March, 11.15c; May, 11.43c; July, 11.62c; all bid.

SEE PAGE 41 FOR LATER MARKETS

### REFINED COCONUT OIL

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"KOKOREKA"

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Marigold Cooking Oil  
Sterling, Prime Summer Yellow

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PORT IVORY, N. Y.  
KANSAS CITY, KAN.  
MACON, GA.  
DALLAS, TEXAS

General Offices:  
CINCINNATI, OHIO  
Cable Address: "Procter"

**COCOANUT OIL.**—The market was quiet and a little irregular, with some liquidation in evidence, but a moderate western demand was in evidence, and the undertone was steady. Offerings from the coast showed a slight increase, but the Copra situation remained quiet and strong with the market about 5@5½c. At New York Ceylon type in barrels was quoted at 9½c; tanks, 8@8½c; tanks, coast, 8½@8¾c; Cochín type, barrels, New York, 9½@10c; tanks, 9@9½c; edible, barrels, New York, 10½c.

**SOYA BEAN OIL.**—A moderate trade was reported, and the undertone was firm owing to Oriental strength, the latter resulting in a better inquiry in the domestic market. At New York crude in barrels was quoted at 12c; blown at 12½@13c; New York, tanks, 10½c; Pacific coast, tanks, 10¼c; Oriental oil, c. i. f. New York, bulk, was quoted at 7½c.

**PEANUT OIL.**—Sales of domestic crude oil were reported at 13½c f. o. b. southeast mills, but offerings remain rather light and strongly held, and the market maintains a firm undertone. Oriental oil was quoted at 9¼c nominal, and Marseilles refined for shipment, 11½c c. i. f. New York, in bond. At New York crude in barrels



<b>COTTONSEED OILS</b>	<b>MILL PRODUCTS</b>	<b>EXPORTERS</b>
Union Pure Salad Oil Union Choice Butter Oil Supreme White Butter Oil I. X. L. Cooking Oil A.C.O.Co.Choice Summer White Sun Prime Summer Yellow	Cotton Linters Cottonseed Cake Cottonseed Meal	
<b>OTHER OILS</b>	Fulling and Scouring Soap	<b>WILCOX LARD</b>
Refined deodorized Coconut Peanut Corn	<b>MANUFACTURERS</b>	<b>SHORTENINGS</b>
		Fairbank's
	<b>SOAPS</b>	Cottolene
	Toilet and Laundry	Snowwhite
	Gold Dust Washing Powder	Fairco
<b>REFINERS</b>	<b>THE AMERICAN COTTON OIL COMPANY</b>	
	65 Broadway, New York	Cable Address "AMCOTOIL"

was nominal; tanks, f. o. b. mill, 13½¢ @ 14¢; refined, barrels, 16½¢ @ 17¢.

**CORN OIL.**—The market was quiet but firm with a fair demand in evidence and crude in barrels, New York, quoted at 12¢; refined, barrels, 12¾¢ @ 13¼¢; cased, \$12.13, and tanks, Chicago, 10¼¢ @ 10½¢.

**PALM OIL.**—The foreign market remained very firm and while liberal arrivals here are reported, the oil is being applied on previous sales, so that there is little or no pressure in evidence. African Niger oil, March-May shipment, was quoted at 7¼¢ c. i. f. New York, while Lagos spot, New York, was 8¼¢; shipment, 8½¢; Niger, spot, New York, 7½¢; shipment, 7¾¢.

**PALM KERNEL OIL.**—The market was strong and showed an advancing tendency with demand reported as improving and imported quoted at 8¾¢.

**COTTONSEED OIL.**—Demand showed some improvement and the market was strong, with crude oil, P. S. Y., spot, barrels, New York, 12¢ @ 12¼¢; bleachable, tanks, f. o. b. mills, 10¼¢ @ 10½¢; south-east and Valley, crude, 10¢; Texas, 9¾¢.

### SOUTHERN MARKETS.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., March 1, 1923.—Considerable crude cottonseed oil sold in Valley this week at 10¢. Forty-one per cent protein meal is quoted at \$44.00 to \$44.50, Memphis. Loose hulls are quoted at \$14.00. Memphis markets are dull but firm.

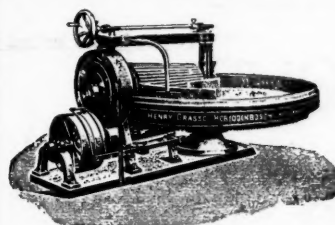
### NEW YORK COTTON OIL EXPORTS.

Exports of cottonseed oil from New York from February 1 to February 27, 1923, according to unofficial reports, were 1,350 bbls.

### Ho! for Hot Springs!

The 27th annual convention of the Interstate Cotton Seed Crushers' Association will be held at Hot Springs, Va., on May 2, 3 and 4. The Rules Committee will meet there on April 30 and May 1. The famous Eastman Hotel will be the convention headquarters.

This is the first time the Association ever has met at this famous resort. Are you preparing to go, and combine business with pleasure? If so, notify Secretary Robert Gibson, 201 North Texas Bldg., Dallas, Tex., and you will get further interesting information.



Grasso's Famous Table Worker

### GRASSO'S

"Original Holland" Margarine Machinery

Sold in America only by the

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for Fat and Oil Filtration

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### COLOR OF OLEOMARGARINE.

By a verdict obtained in a federal court at Chicago this week the government's internal revenue department succeeded in overturning its own signed agreement and imposing heavy penalties on an oleomargarine manufacturer for alleged violation of the color regulations under the revenue law. Facts appear to have cut small figure against the historic prejudice against oleomargarine.

The case was in the United States district court at Chicago and the verdict was for \$293,600, against the G. H. Hammond Company of Chicago. It was charged by the government that the Hammond Company manufactured and sold oleomargarine between May, 1910, and July 1, 1911, on which they paid a tax of ¼¢ per pound and that they should have paid a tax of 10¢ per pound. The government further charged that the oleomargarine was artificially colored by the use of cottonseed oil which had been artificially treated to give it a reddish or brownish color.

The G. H. Hammond Company denied that the oil artificially colored the oleomargarine in violation of the terms of the statute, and further contended that a large portion of the oil was shown by the samples taken by the government itself not to be artificially colored.

The Hammond Company showed that before it began to use the oil, which was manufactured by the Louisville Cotton Oil Company, refiners at Louisville, Ky., it

submitted a sample of the oil to Dr. Giltner, who was in charge of the Bureau of Animal Industry inspection at the Hammond plant, and asked him to let them know if the oil was artificially colored and if it was satisfactory for them to use in oleomargarine. Dr. Giltner answered both of these questions in the affirmative.

It also was shown that the chemist of the Hammond Company used the tests for artificial color which were prescribed by the Commissioner of International Revenue in Treasury Decision No. 547, and that these tests showed no reaction for artificial color. It also proved that samples of the oil had been submitted to the Commissioner of Internal Revenue and were analyzed by the chemist of that department for artificial color, with the result that none was found.

### Story of a Change of Mind.

The Hammond Company also showed that this case had been settled with the government by an offer in compromise, dated Chicago, October 15, 1912, and that in the offer of compromise the Hammond Company suggested to the Commissioner of Internal Revenue that the oil in question first came to its attention about the middle of June, 1910. It recited the steps and precaution which it took to ascertain whether the oil was free from artificial color, and contended that it had done everything it reasonably could do to determine the character of the oil.

The compromise offer consisted of five

# TALLOW AND GREASE

**DARLING & COMPANY**  
UNION STOCK YARDS  
CHICAGO

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CARLOAD OR LESS

typewritten pages and ended with the following statement:

"Not admitting, but, on the contrary, denying any liability of any kind or character whatsoever, and protesting that we have done everything that as reasonable men we could be expected to do; but being aware of the injury to our business by charges of this character, and desiring to avoid the expense of protracted litigation with the Government, we do hereby offer the sum of Twenty Thousand Dollars in full settlement of all charges and all liabilities or claimed liabilities, both civil and criminal, and in full satisfaction of claims for licenses, general or special, fines, penalties, assessments or forfeitures, connected with or growing out of the charges involved, and herewith tender that amount in legal currency of the United States."

This offer reached the Office of the Commissioner of Internal Revenue on the 28th day of October, 1912. That office held the offer under consideration until March 5, 1913, meanwhile making a full and complete investigation, sending their representatives into the Hammond plant to check the books and accounts of the company, and also getting data from the railroads at Louisville showing just when and where shipments of the oil were made.

On March 5, over the signature of R. E. Cabell, then Commissioner of Internal Revenue, the Treasury wrote to the G. H. Hammond Company as follows:

"I have considered the proposition submitted by you on the 28th day of October, 1912, for a compromise of your liabilities on account of artificially coloring oleomargarine and selling the same without payment of the required stamp tax, and violation of Sections 8, 17 and 18, Act of August 2, 1886, and have decided with the advice and consent of the Secretary of the Treasury to accept \$20,000.00 as specific penalty in lieu of both civil and criminal liabilities, no assessments of special or stamp taxes to be made, and thus close the case."

It now appears the Government is attempting to assert that the settlement refers to only a part of the period during which the oil in question was used. To a mere layman it would seem that, in view of the clear, concise and comprehensive language of the offer of acceptance, it was the intention to settle all of the matters connected with or growing out of the use of the oil in question. Now those responsible for this prosecution appear to be using court processes as an excuse for going back on an agreement.

Trade-marked for Quality,  
Guaranteed for Performance and Sold at Market Prices

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Tight Barrels and Kegs

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The "Triangle C" trademark is the registered  
signature to our guarantee of satisfaction!



# THE WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS.

### Provisions.

Hog products were quiet with strong commission house buying, light offerings, good cash demand, firm hogs, foreign strength and heavy shipments. Lard stocks increased only 3,000,000 lbs. during February with a total of 11,000,000 lbs. against 20,000,000 lbs. last year. Total meats were about 115,000,000 lbs. against 75,000,000 lbs. last year.

### Cottonseed Oil.

Cotton seed oil was very firm with light offerings, scattered southern and western commission house buying, firmness in crude cottonseed oil and lard. Profit taking checked advances. September sold the new highs for season. Packers are paying 10 cents for crude cottonseed oil in the southeast, and Texas is quoted 9 1/2 cents asked. Cash trade is fair.

Quotations on cottonseed oil at Friday noon were: March, \$11.18 bid; May, \$11.48@11.50; July, \$11.68@11.70; September, \$11.58@11.60; October, \$10.75@11.10.

### Tallow.

Extra, 9c.

### Oleo and Stearine.

Sales, 10 1/2c; extra oleo oil, 13 1/2c.

## FRIDAY'S GENERAL MARKETS.

New York, March 3, 1923.—Spot lard at New York, prime western, \$12.35@12.45; Middle West, \$12.15@12.25; city steam, \$12.00; refined, continent, \$13.25; South American, \$13.50; Brazil, kegs, \$14.50; compound, \$13.50.

### Liverpool Provision Markets.

Liverpool, March 3, 1923.—(By cable.)—Quotations today: Shoulders square, 57s (\$13.45); shoulders, picnics, 61s (\$14.40); hams, long cut, 82s (\$19.35); hams, American cut, 81s (\$18.92); bacon, Cumberland cut, 71s (\$16.76); bacon, short backs, 68s (\$16.03); bacon, Wiltshire, 64s (\$15.11); bellies, clear, 97s (\$22.91); Australian tallow, 38s 5d@41s 5d (\$9.06@9.68); spot lard, 65s 5d (\$15.22).

### Hull Oil Market.

Hull, England, March 3, 1923.—(By cable.)—Refined cottonseed oil, 42s 6d (\$10.03); crude cottonseed oil, 37s 5d (\$8.83).

## ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to March 2, 1923, shows exports from that country were as follows: To England, 149,736 quarters; to the Continent, 33,824; to other ports, none. Exports for the previous week were as follows: To England, 171,602 quarters; to the Continent, 28,125 quarters; to other ports, none.

## SLAUGHTER HOUSES IN BUENOS

The following tabulation is reported to the U. S. Department of Commerce from Buenos Aires, Argentina, regarding the cattle, sheep and hogs killed in 1922:

Months.	Cattle.	Sheep.	Hogs.
January	153,250	215,981	5,183
February	125,774	489,087	5,637
March	156,726	734,728	14,692
April	156,412	482,137	19,417
May	183,316	419,260	43,700
June	203,641	274,935	56,063
July	198,957	202,388	51,142
August	156,288	133,035	37,630
September	151,900	178,453	27,751
October	150,373	402,187	21,213
November	151,290	574,750	18,148
December*	85,496	326,029	8,537
Total	1,873,432	4,452,579	309,113

\*15 days.

Are you taking advantage of the service available on the "Practical Points for the Trade" page? Refer all questions on any feature of packinghouse practice to this department.

## MEAT SUPPLIES AT NEW YORK.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending February 24, 1923, with comparisons as follows:

Western dressed meats:	Week ending Feb. 24.	Week ending Feb. 17.
Steers, carcasses	7,312	6,869
Cows, carcasses	1,270	1,224
Bulls, carcasses	1,286 1/4	715
Veal, carcasses	6,439	8,274
Hogs and pigs	1,794	3,373
Lambs, carcasses	17,514	24,594
Mutton, carcasses	7,819	5,934
Beef cuts, lbs.	166,357	129,677
Pork cuts, lbs.	1,281,783	1,472,679
Local slaughters, Federal inspection:		
Cattle	9,590	10,067
Calves	13,112	10,636
Hogs	54,580	58,420
Sheep	36,548	32,654

## MEAT SUPPLIES AT PHILADELPHIA.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending February 24, 1923, with comparisons:

Western dressed meats:	Week ending Feb. 24.	Week ending Feb. 17.
Steers, carcasses	2,619	2,882
Cows, carcasses	422	452
Bulls, carcasses	23	13
Veal, carcasses	1,152	1,654
Lambs, carcasses	4,039	7,406
Mutton, carcasses	1,732	2,306
Pork, lbs.	462,498	554,384
Local slaughters:		
Cattle	2,400	2,188
Calves	1,448	2,177
Hogs	20,161	22,283
Sheep	4,363	5,404

## MEAT SUPPLIES AT BOSTON.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending February 24, 1923, with comparisons:

Western dressed meats:	Week ending Feb. 24.	Week ending Feb. 17.
Steers, carcasses	2,312	1,857
Cows, carcasses	2,011	1,808
Bulls, carcasses	109	79
Veal, carcasses	426	1,040
Lamb, carcasses	10,739	11,192
Mutton, carcasses	1,006	956
Pork, lbs.	211,173	250,183
Local slaughters:		
Cattle	1,248	1,267
Calves, carcasses	1,722	1,877
Hogs, carcasses	17,867	21,615
Sheep, carcasses	4,730	4,890

## EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending February 24, 1923, with comparisons:

PORK, BBLs.		From Nov. 1, 1922, to Feb. 24, 1923.
To—	Week ended Feb. 24, 1923.	Week ended Feb. 25, 1922.
United Kingdom	331	2,091
Continent	495	7,952
So. and Cent. Amer.	.....	290
West Indies	114	6,027
Other countries	.....	270
Total	940	16,630
BACON AND HAMS, LBS.		From Nov. 1, 1922, to Feb. 24, 1923.
To—	Week ended Feb. 24, 1923.	Week ended Feb. 25, 1922.
United Kingdom	7,471,750	8,381,000
Continent	4,697,000	2,104,000
So. and Cent. Amer.	.....	63,300,850
West Indies	8,200	115,500
B. N. A. Colonies	.....	1,835,400
Other countries	.....	15,000
Total	12,250,750	10,485,000
LARD, LBS.		From Nov. 1, 1922, to Feb. 24, 1923.
To—	Week ended Feb. 24, 1923.	Week ended Feb. 25, 1922.
United Kingdom	4,257,206	5,027,662
Continent	20,297,535	4,352,132
So. and Cent. Amer.	.....	183,176,272
West Indies	.....	541,673
B. N. A. Colonies	.....	3,844,000
Other countries	.....	40,000
Total	24,554,741	9,407,794

LARD, LBS.			
United Kingdom .....	4,257,206	5,027,662	99,630,595
Continent .....	20,297,535	4,352,132	183,176,273
South Cent. Amer. ....	.....	.....	.....
West Indies .....	.....	28,000	.....
B. N. A. Colonies. ....	.....	.....	3,844,000
Other countries .....	.....	.....	76,400
Total .....	24,554,741	9,407,794	287,308,937
RECAPITULATION OF THE		WEEK'S EXPORTS.	
From—	Pork, lbs.	Bacon and hams, lbs.	Lard, lbs.
New York .....	826	6,231,750	20,644,741
Portland, Me. ....	.....	3,870,000	1,368,000
Boston .....	.....	63,000	1,853,000
Philadelphia .....	.....	.....	56,000
Baltimore .....	.....	82,000	.....
New Orleans .....	114	.....	188,000
St. John, N. B. ....	.....	2,004,000	425,000

## RECEIPTS AT CENTERS.

FEBRUARY 24, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	500	15,000	2,000
Kansas City	200	4,000	.....
Omaha	100	11,500	500
St. Louis	300	7,500	1,200
St. Joseph	400	6,000	.....
St. Paul	1,500	10,000	.....
St. Paul	200	2,800	.....
Oklahoma City	100	800	.....
Fort Worth	300	700	.....
Milwaukee	100	100	.....
Denver	400	400	1,300
Louisville	200	2,300	.....
Wichita	400	1,400	.....
Indianapolis	200	5,000	400
Pittsburgh	100	1,500	200
Cincinnati	300	3,200	100
Buffalo	300	3,500	1,400
Cleveland	300	3,000	300
Nashville	100	2,000	.....
Toronto	200	100	.....

MONDAY, FEBRUARY 26, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	19,000	61,000	20,000
Kansas City	15,000	22,000	8,000
Omaha	8,000	14,500	13,000
St. Louis	3,500	16,500	1,000
St. Joseph	3,500	12,000	4,000
St. Paul	2,000	7,000	1,000
Oklahoma City	1,400	1,700	.....
Fort Worth	1,000	1,800	500
Denver	1,900	1,200	8,000
Louisville	1,200	3,000	100
Wichita	1,000	1,200	400
Indianapolis	1,000	4,000	100
Pittsburgh	1,200	11,000	1,500
Cincinnati	1,700	3,000	100
Buffalo	1,600	19,000	13,000
Cleveland	1,600	7,000	500
Nashville	1,000	2,700	.....
Toronto	2,200	2,800	200

TUESDAY, FEBRUARY 27, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	29,000	16,000
Kansas City	8,000	18,000	4,000
Omaha	7,000	16,000	15,000
St. Louis	2,500	12,500	1,000
St. Joseph	2,500	9,000	3,000
St. Paul	2,000	12,000	500
Oklahoma City	700	1,000	.....
Fort Worth	900	3,500	200
Milwaukee	500	3,500	.....
Denver	1,300	2,700	400
Louisville	300	1,600	100
Wichita	500	800	.....
Indianapolis	800	5,000	100
Pittsburgh	100	3,000	300
Cincinnati	300	2,000	100
Buffalo	200	7,000	1,200
Cleveland	200	4,000	400
Nashville	200	1,500	.....
Toronto	300	500	200

WEDNESDAY, FEBRUARY 28, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	23,000	15,000
Kansas City	8,500	14,000	8,000
Omaha	5,000	15,000	18,000
St. Louis	3,200	13,000	700
St. Joseph	4,000	12,000	8,000
St. Paul	2,000	13,000	100
Oklahoma City	3,300	24,500	1,200
Fort Worth	1,000	2,000	500
Milwaukee	1,700	3,000	300
Denver	300	1,500	100
Louisville	800	1,000	6,200
Wichita	200	2,000	100
Indianapolis	300	800	.....
Pittsburgh	1,000	7,000	100
Cincinnati	700	2,500	100
Buffalo	100	5,000	800
Cleveland	200	5,000	100
Nashville	100	2,500	.....
Toronto	1,500	1,100	100

THURSDAY, MARCH 1, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	37,000	13,000
Kansas City	4,500	8,500	5,000
Omaha	2,000	19,000	11,500
St. Louis	1,000	12,000	300
St. Joseph	2,300	11,000	6,000
St. Paul	1,500	12,500	1,000
Oklahoma City	2,000	11,500	1,000
Fort Worth	500	1,200	.....
Milwaukee	1,300	4,200	100
Denver	600	2,500	200
Louisville	1,800	3,000	14,000
Indianapolis	1,000	7,000	100
Pittsburgh	.....	1,500	300
Cincinnati	300	2,500	100
Buffalo	100	5,000	700

FRIDAY, MARCH 2, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	5,000	34,000	14,000
Kansas City	500	4,000	500
Omaha	2,500	13,000	5,000
St. Louis	1,000	20,000	.....
St. Joseph	600	5,300	2,500
St. Paul	1,400	11,000	500
Oklahoma City	1,100	12,000	500
Fort Worth	1,000	3,500	.....
Milwaukee	200	2,000	200
Denver	500	500	4,500
Indianapolis	600	7,000	300
Pittsburgh	.....	2,500	100
Cincinnati	500	4,800	200
Buffalo	200	5,500	6,000

## MEATLESS DAYS IN GREECE.

Meatless days have been made compulsory in Greece. Railway rates in the same country have increased about sixty-five per cent.

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**LIVESTOCK PURCHASING AGENTS**

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Union Stock Yards, Montgomery, Ala.

**KENNETT, COLINA & CO.**  
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**KENNETT, SPARKS & CO.**  
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## CANADIAN HOG MARKETS.

Sales of hogs at chief Canadian centers for the week ending February 22, 1923, are reported as follows by the Markets Intelligence Division of the Dominion Department of Agriculture, as compared to a week and a year ago:

	Sales			
	Week ended	Same week, to date,	Year to date,	Year to date,
	Feb. 22, 1923.	1923.	1922.	1922.
Toronto .....	5,752	6,184	48,781	48,823
Montreal (W.) .....	1,064	1,927	22,397	13,974
Montreal (E.) .....	388	982	7,811	6,277
Winnipeg .....	4,243	2,714	47,949	30,143
Calgary .....	2,514	1,882	21,114	17,255
Edmonton .....	2,533	988	20,667	11,163
Total .....	16,494	14,677	168,769	125,644

## NEW YORK LIVESTOCK.

The following are the receipts for week ending Saturday, February 24, 1923:

	Cattle.	Calves.	Sheep.	Hogs.
Jersey City .....	3,981	9,804	15,005	10,622
New York .....	1,358	2,421	1,966	21,980
Central Union .....	4,102	640	16,595	490
Total for week...	9,441	12,865	32,566	32,701
Previous week .....	8,910	10,484	30,589	34,293
Two weeks ago .....	9,229	9,213	26,456	31,171



# LIVE STOCK MARKETS

## CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)  
Union Stock Yards, Chicago, March 1.

Livestock values fluctuated within narrow limits during the week. Net price changes were small, beef steers reflecting upturns of about 15c, hogs of light and butcher weight net downturns of 10 to 15c, while fat lambs finished the period on a steady to slightly lower price basis. The proportion of beef steers eligible to sell at and above \$10.00 was noteworthy in the cattle trade. In hogs the comparative strength and active demand for packing grades caused some comment while in the ovine trade the alacrity with which finishers and shearers competed with killers for lambs of practically all weights adaptable to further development and promising generous fleeces was a feature.

Better grades of beef cows and most beef heifers sold off 25 to 40c. Bulls lost 10 to 25c and veal calves dropped \$1.25 to \$1.75. Locally cattle receipts for the first four days of the calendar week were about 2,000 over corresponding time a week earlier. Approximately 24,000 fewer hogs and 8,000 fewer sheep arrived at Chicago during this period, while at ten large markets receipts of cattle were approximately the same as a week earlier, about 12,000 fewer hogs and sheep arriving at these ten market points.

Best matured steers averaging 1,324 lbs. made \$10.50. Many loads cashed at \$10.25, a few at \$10.35 to \$10.40, a considerably larger quota made \$10.00. In all more than 700 fat steers turned at and above \$10.00. These prices reflected not only higher values but seasonal improvement in killing quality. Exporters bought moderately at \$9.00 to \$9.25. Highly finished yearlings were scarce, a few lots making \$10.25 to \$10.50. Most youngsters turned under \$9.50 and bulk of beef steers and yearlings sold actively at \$8.35 to \$9.90. The proportion of fat steers on killing account under \$8.00 was meager and consisted mostly of common and medium light yearlings, too plain in quality to attract feeder buyers.

Choice light heifers in load lots sold upward to \$9.50 but beef heifers were most numerous at \$6.25 to \$7.00, a few plain light kinds selling below \$5.50 to killers. Fat cows were most numerous at \$4.50 to \$5.50. Cows of value to sell above this outside figure were slow movers and reflected maximum declines. A few choice heavy Koshier cows, however, made \$7.25 to \$7.50 and above.

Canners and cutters were most numerous at \$3.25 to \$4.25. Relatively few beef bulls exceeded \$5.00 as the week closed, bulk there turning at \$4.65 to \$4.85. Today's trade in veal calves was a \$10.00 to \$10.25 affair for desirable vealers to packers, a few reaching \$11.00. Veal calf prices generally were in marked contrast with the recent high time when many of the best vealers turned at \$14.00 to \$14.50 to shippers.

The decline in hogs is measured from peak prices a week earlier, when top was \$8.60. Compared with the close of last calendar week, values on all classes are 10 to 15c higher. Shipping demand was fairly broad, considerable activity and less unevenness marked the trade, indicating that hogs are in demand at existing price levels which are sharply below corresponding time a year earlier.

On March 1 a year ago, hogs topped at \$11.20. Today top light hogs rested at \$8.35 when bulk of 150 to 225-lb. averages turned at \$8.15 to \$8.30 and 300-lb. butchers sold upward to \$8.00, some 240-lb. butchers making \$8.15. Packing sows moved freely at \$7.25 with several lots upward to \$7.35. A week ago most packing sows were turning at \$6.85 to \$7.15.

Although handy Colorado lambs made \$15.50 early in the week best price to killers at the close was \$15.25. Relatively

few 90-lb. lambs exceeded \$15.00 and killers and finishers took 93 to 95-lb. kinds at \$14.50 to \$14.75. Shorn lambs were plentiful and desirable weight offerings cashed mostly at \$12.00 to \$12.50, early fall shorn descriptions making \$13.00 to \$13.25. The supply of woolled and shorn lambs of objectionably heavy weights was rather large. Woolled lambs averaging 100 to 110-lbs. sold downward to \$13.00 and shorn kinds of comparable weight often dropped to \$10.00, a spread of \$10.00 to \$10.50 taking most strongweight clipped offerings.

Choice 92-lb. fed yearlings in fleece made \$13.25, the supply of 102 to 105-lb. shorn yearlings at \$9.50 to \$9.75, with 99-lb. kinds upward to \$10.25 being rather liberal. Heavy aged wethers sold upward to \$9.00 in fleece, some heavy shorn kinds making \$7.00 to \$7.25. Light fed ewes made \$8.75 but a price spread of \$8.00 to \$8.25 took bulk of best offerings, some shorn ewes turning around \$6.50. Demand developed for bred ewes for Kentucky account at prices in line with fat values.

## KANSAS CITY.

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, February 28.

Rather wide fluctuations occurred in prices for livestock this week and today the market for cattle is about the same as a week ago. Hogs are slightly lower, and sheep about steady. Receipts of cattle are about normal for this season of the year and the hog runs are holding about 50 per cent above a year ago. Indications are that the general movement of livestock will continue in about this proportion for the next thirty days.

The few choice to prime steers here this week sold at \$9.25 to \$9.75, or about as high as they have been bringing for the past three weeks. Good to choice steers sold at \$8.50 to \$9.25, and the plainer classes of native fed steers sold at \$7.50 to \$8.25. Some Oklahoma and Texas meal fed steers sold at \$6.75 to \$7.50, and Colorado pulp fed steers brought \$7.50 to \$8.25. The bulk of the fat cows sold at \$4.50 to \$5.75 with choice classes at \$6.00 to \$6.75. Fat heifers brought \$5.50 to \$8.25, and steers and heifers mixed sold at \$7.50 to \$9.00. Veal calves are \$1.00 lower than the extreme high point last week with a few choice light weight grades selling up to \$11.00, and the bulk of the calves bringing \$9.00 to \$10.50.

Hog prices broke sharply Monday, rallied strongly Tuesday, and today were steady to around 10c lower and in about the same position as late last week. The top price today was \$8.15 and the bulk of the offerings, which were in the 190-215-lb. class, sold at \$7.85 to \$8.10. Packing sows sold at \$6.75 to \$7.00 and pigs brought \$7.25 to \$7.65. Most of the hogs coming are good smooth bunches that have been fed on corn and both from quality and killing percentages are well suited to current demand.

Lamb prices here were slightly higher Tuesday but lost the advance today. Sheep held steady and are selling readily at present quotations. Choice light weight lambs are bringing \$14.35 to \$14.65, medium weight lambs \$13.85 to \$14.25, and heavy lambs \$12.25 to \$13.65. Fat wethers are quoted at \$8.00 to \$9.25, and fat ewes \$7.00 to \$8.50. A few yearlings sold at \$12.00 to \$12.75.

## ST. LOUIS.

(Special Letter to The National Provisioner.)

National Stock Yards, Ill. February 28.

With a moderate supply of approximately 21,000 head of cattle for the week ending today, prices while varying some, average steady with perhaps a stronger tendency on offerings with quality and finish. On Monday a two-car lot of steers averaging 1,322 lbs. brought \$9.75, which is the top sale of the period. The bulk of

the suitable kind for killers range from \$8.00@9.00, the common and medium grades ranging from \$6.75@8.00.

There is an ample demand to take care of all of the steer offerings and a likewise good demand for the light weight yearling kinds, the better ones in the latter grade ranging from \$7.75@8.50, but the heavier proportion of these are of the common and medium grades which are cashing from \$5.00@7.50. Cows are quoted some lower for the week, in spots, around 25c.

Most of the butcher offerings are bringing \$4.25@6.00, with the better kinds going up to \$7.00. Canners and cutters hold to a strong basis and are bringing \$2.75@3.75; bologna bulls, \$4.00@5.00; beef kinds, \$4.75@5.50.

The hog run this week was very liberal, indeed, the count totaling 106,000 for the week ending today. Early in the period prices broke somewhat, but in the last two days we have had a sharp advance so that at this writing, we are about steady with a week ago. The heavy Eastern buying holds shipping weight hogs well to the top of the market, although the demand is sufficient to absorb all of the offerings in the butcher and heavy classes.

Today's quotations are: Mixed and butchers, \$8.25@8.40; good heavies, \$8.00@8.10; roughs, \$7.00@7.10; lights, \$8.40@8.50; pigs, \$7.25@8.00; bulk, \$8.20@8.40.

There is a good demand with steady prices in the sheep house. The run this week was very light, there being not more than 5,000 registered. Mutton sheep of handy weight are selling at \$7.75@8.25; plain and heavy ewes, \$6.50@7.00. Fat handy weight lambs are selling around \$15.00, while medium grades are bringing \$14.25@14.75. A few choice lambs are being received. These are topping the market at \$15.25 and could be good enough to bring a little more money.

## OMAHA.

(Special Letter to The National Provisioner.)

South Omaha, Neb., February 28.

Cattle are still coming to market very freely with no material change and a very ordinary quality of the offerings. Demand from both local packers and shippers has been healthy for the desirable offerings and prices were sustained as a rule, while on the plainer cattle the movement has been sluggish and values have shaded off to some extent. Strictly good to choice beefs and yearlings have been comparatively scarce and sold readily at \$8.75@9.50, the bulk of the fair to good warmed up and short fed steers going around \$7.75@8.50 with the commoner lots from \$7.50 down.

Outlet for cows and heifers has been rather broad right along and trend of values has been higher, the advance amounting to 15@25c as compared with a week ago. Best corn fed heifers find a ready sale at \$7.25@8.25, fair to good butcher and beef stock is moving readily at \$5.00@6.25, and canners and cutters at \$2.75@3.75. Veal calves at \$5.00@11.00 are somewhat lower than a week ago but bulls, stags, etc., are somewhat stronger at \$2.75@7.25.

Notwithstanding the very liberal receipts of hogs, the demand has been sufficiently broad to absorb the offerings readily at prices that compare very favorably with last week. Eastern shipping demand has picked up considerably of late and there is a good outlet for practically all classes of hogs. With 16,000 fresh hogs on sale today the market was about a nickel higher. Best light weights brought \$7.95 against \$8.00 on last Wednesday and bulk of all the hogs sold at \$7.75@7.90, against \$7.85@7.95 a week ago.

No great change has taken place recently in the market for sheep and lambs and the liberal offerings have been sold readily at full last week's levels. Fat lambs are selling at \$12.80@14.60, yearlings at \$11.75@13.25, wethers at \$7.50@9.00, and ewes at \$5.25@8.25.

## ST. JOSEPH.

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., February 27.

Receipts of cattle for two days this week numbered around 6,200, compared with 6,639 same days last week. Arrivals included a good assortment of steers of varied weight and quality. While Monday's trade ruled steady at a shade lower, Tuesday's market was active and steady to 10c higher, which left values about steady with last week's close. Best steers, some horned natives averaging 1,226 pounds, sold at \$9.25 and bulk of all sales ranged \$7.75@8.75. Colorado pulpers sold \$8.00@8.40, Nebraska's \$8.40, Utah's \$8.30@8.35, and Idaho's \$7.40@8.50.

The supply of butcher stock was only moderate and prices show no change for the two days. Odd lots of choice cows ranged up to \$6.50, with bulk of good kinds selling \$4.75@5.75, including three loads of Nebraskas at the latter figure. A load of Colorados made \$5.90, and a load of Colorado heifers \$7.25. Heifers in load lots ranged \$6.75@7.65, with odd head above \$8.00.

Mixed yearlings were fairly plentiful and quality fair to good. Best kinds sold \$8.00@8.35, with most sales from \$7.25@7.85. Canner and cutter cows sold mostly \$2.50@4.00. Bulls show no change for the period. Choice heavy bulls ranged up to \$6.25, and few sales went under \$4.00; calves 50c lower than last week's close, tops selling at \$10.00.

Receipts of hogs for two days about 18,000 against 21,448 corresponding period last week. Monday's trade ruled slow and steady to 10c lower. The top held at \$8.00, which was the same as last Saturday, and bulk of sales ranged \$7.80@7.95. Tuesday's market was active and 10@15c higher. The top was \$8.10 and bulk of sales \$7.90@8.10. Throwout packing sows were 15@25c higher, selling mostly at \$7.10. Stags sold \$6.25@6.50.

Sheep receipts for two days numbered around 13,100 compared with 16,929 same period a week ago. As of late bulk of offerings were lambs from Nebraska and Colorado feed lots, and weights did not run quite so strong as the previous week. There was a good demand for all killers and prices show a gain of fully 25c for the two days. Heavy and medium weight lambs are as much as 50c higher in some cases. The top Tuesday was \$14.75 for 89-pound lambs, and bulk of sales ranged \$14.25@14.75. Lambs weighing 94 pounds sold up to \$14.25. Ewes sold \$8.25@8.50, yearlings \$12.00@12.35 and wethers \$9.00. A few feeding lambs sold at \$14.25.

## SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., Feb. 28.—Cattle have continued to come forward in very moderate volume, but have been about equal to the demand. Considering the season the beef demand has been apparently good and has readily absorbed the supplies of fat cattle which are running relatively larger than is the call for cattle to go back to the country. Prices for attractive and useful grades of beef steers are somewhat higher than at the extreme finish of last week, beef steers being quoted around 15 to 25 cents higher than a week ago while killer grades of she stock are rated as 10 to 15 cents higher.

There have been a few well finished but not prime beefs selling at \$9@9.50 with bulk of beef steers at \$8@9 for fair to good quality, while the warmed-up grades have been going at \$7@7.75. A few rough and light killer steers have sold at \$6.50 and under. A few weeks later these same grades will perhaps be going out for spring and summer pasturing.

Corn fed heifers, fat and choice, have sold at \$7.50 in car loads, while choice beef cows have made \$6 and a little better. Bulk of cows and heifers, \$5.25@6, canner and cutter grades down to as low as \$3. Veal prices have declined some-

what, but with choice lots still quotable at \$10.50. Bulls, \$4.50@5.

The hog supply has continued liberal with receipts around \$60,000 probable for the completed week. February brought 237,000, the second largest February run in the history of these yards. Just why the market runs as it does continues to puzzle the talent. Prices are kept so close to Chicago basis that there is no shipping margin and it has come to be a common affair that the market opens lower in the morning and closes strong and higher each day.

It has been suggested that this is a ruse on the part of packers to get their country buyers started off in the morning on their "so much under Sioux City basis," and then let the market run its course after the wires have gone out to the country buyers. At any rate, to day, Wednesday, for instance, the market opened slow and weak to 5 cents lower, then after about middle of the session there was a balloon ascension that sent prices to about a dime over the morning price basis. While the country packer buyers were getting lined up for action it was a \$7.75@7.80 market, then, later on, it was a \$7.80

(Continued on page 49.)

## PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, February 24, 1923, are reported by The National Provisioner as follows:

## CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	6,330	24,000	15,557
Swift & Co.	6,934	16,400	15,743
Morris & Co.	6,208	24,500	9,732
Wilson & Co.	5,151	21,400	9,490
Anglo-Amer. Prov. Co.	850	8,100	.....
G. H. Hammond Co.	2,429	7,400	.....
Libby, McNeill & Libby.	1,140	.....	.....
Brennan Packing Co.	6,750 hogs; Miller & Hart.	.....	.....
6,400 hogs; Independent Packing Co.	9,700 hogs;	.....	.....
Boyd, Lunham & Co.	7,000 hogs; Western Packing	.....	.....
& Provision Co.	12,900 hogs; Roberts & Oake.	6,200	.....
hogs; others.	21,500 hogs.	.....	.....

## KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,113	1,183	10,070	3,461
Cudahy Pkg. Co.	2,950	1,181	8,289	3,217
Fowler Pkg. Co.	910	10	.....	.....
Morris & Co.	4,236	1,314	10,621	2,641
Swift & Co.	4,105	970	16,968	3,828
Wilson & Co.	4,018	644	12,413	3,960
Local butchers	798	153	1,755	1

Total ..... 20,190 5,455 60,146 16,758

## OMAHA.

	Cattle.	Hogs.	Sheep.
Morris & Co.	3,600	12,691	4,592
Swift & Co.	5,218	17,448	13,880
Cudahy Pkg. Co.	4,818	21,831	10,483
Armour & Co.	5,147	17,422	13,487
Dold Pkg. Co.	1,337	3,458	.....
Higgins Pkg. Co.	.....	23	.....
Midwest Pkg. Co.	75	.....	.....
Omaha Pkg. Co.	48	.....	.....
S. Omaha Pkg. Co.	123	.....	.....
Lincoln Pkg. Co.	187	.....	.....
Nagle Pkg. Co.	157	.....	.....
Wilson Pkg. Co.	310	.....	.....
Swartz & Co.	.....	1,810	.....
J. W. Murphy	.....	9,301	.....
Others	13,004	5,802	11,730

Total ..... 34,044 91,786 54,172

## ST. LOUIS.

	Cattle.	Hogs.	Sheep.
Armour & Co.	2,562	6,051	2,379
Swift & Co.	1,774	8,413	2,007
Morris & Co.	241	67	144
St. Louis Dressed Beef Co.	931	.....	.....
Independent Pkg. Co.	557	4,481	.....
East Side Pkg. Co.	491	6,453	422
Hell Pkg. Co.	33	3,605	.....
American Pkg. Co.	20	2,470	.....
Krey Pkg. Co.	81	1,408	.....
Sartorius Prov. Co.	11	359	.....
St. Louis Pkg. Co.	110	1,010	.....
Butchers	8,441	50,717	1,398

Total ..... 15,822 85,034 5,350

## ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,290	735	27,358	16,291
Hammond Pkg. Co.	2,608	711	11,625	2,679
Morris & Co.	2,209	592	14,184	2,244
Others	2,885	252	9,478	8,115

Total ..... 10,998 2,290 62,645 29,230

## SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,720	209	20,986	3,195
Armour & Co.	2,634	72	21,984	1,421
Swift & Co.	959	26	851	.....
Sacks Bros. Pkg. Co.	33	28	.....	.....
Smith Bros. Pkg. Co.	67	24	17	.....
Local butchers	73	28	.....	.....
Eastern packers	34	.....	16,786	.....

Total ..... 6,420 387 60,624 4,616

## OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,606	932	5,468	.....
Wilson & Co.	1,459	782	5,717	28
Other butchers	67	14	364	.....

Total ..... 3,132 1,728 11,549

## ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,986	6,755	41,538	2,106
Armour & Co.	2,114	4,384	27,632	2,104
Katz & Horn Pkg. Co.	313	63	.....	.....
Hertz & Rifkin	308	142	.....	.....
R. King	38	49	44	.....
Others	518	375	9,875	208

Total ..... 6,277 11,759 79,089 4,513

## CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn & Son.	629	142	2,669	134
Kroger Groc. & Bak. Co.	284	56	157	.....
C. A. Freund.	85	57	215	.....
Gus Juengling	97	91	.....	28
J. F. Schroth Pkg. Co.	13	.....	2,890	.....
H. H. Meyer Pkg. Co.	20	.....	2,875	.....
John Hilberg & Sons.	127	.....	.....	35
W. G. Rehn's Sons.	102	.....	.....	.....
Peoples Pkg. Co.	139	180	.....	.....
J. Bauer & Son.	54	.....	.....	.....
A. Sander Pkg. Co.	.....	.....	1,193	.....
J. Vogel Sons.	.....	.....	875	.....
John Hoffman's Sons Co.	.....	.....	397	.....
Lohrey Pkg. Co.	.....	.....	201	.....
Ideal Pkg. Co.	.....	.....	845	.....
Sam Gail	.....	.....	.....	127
Jacob Schleicher & Sons	.....	.....	.....	35
Ehrhart & Son.	.....	.....	.....	30
F. Blackburn	.....	.....	.....	27

Total ..... 1,250 526 11,254 416

## INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,675	377	16,945	107
Moore & Co.	.....	.....	3,076	.....
Ind. Abat. Co.	1,465	50	3,025	212
Armour & Co.	108	8	3,347	40
Hilgemeier Bros.	3	.....	930	.....
Brown Bros.	146	24	122	20
Schussler Pkg. Co.	41	.....	495	.....
Meier Pkg. Co.	.....	.....	335	.....
Riverview Pkg. Co.	8	6	135	.....
Ind. Prov. Co.	.....	16	369	.....
Worm & Co.	118	.....	425	.....
Eastern buyers	1,472	3,933	18,018	895
Miscellaneous	383	145	243	80

Total ..... 5,419 4,562 47,465 1,342

## WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	.....	968	7,227	324
Dold Pkg. Co.	209	10	4,922	.....
Local butchers	90	5	.....	.....

Total ..... 1,182 983 12,149 324

## DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	733	84	2,730	1,130
Armour & Co.	429	85	3,276	2,015
Blayney-Murphy Co.	254	.....	1,018	.....
Miscellaneous	370	41	1,207	615

Total ..... 1,766 210 8,261 4,060

## MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,107	11,809	8,307	.....
Swift & Co.	47	.....	1,500	.....
R. Gumz & Co.	123	.....	220	37
F. C. Gross & Co.	87	50	67	21
Butchers	227	342	162	38
Traders	300	107	30	.....

Total ..... 1,891 12,308 10,265 96

## RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ending February 24, 1923, with comparisons:

	Cattle.	Calves.	Hogs.	Sheep.
	Week ending February 24.	Previous week.		
Chicago	29,042	32,162		
Kansas City	20,190	21,480		
Omaha	34,044	.....		
St. Louis	15,822	16,342		
St. Joseph	10,998	12,150		
Sioux City	6,420	7,287		
Oklahoma City	3,132	3,531		
South St. Paul	6,277	4,242		
Cincinnati	1,250	1,455		
Indianapolis	5,419	5,216		
Wichita	1,182	772		
Denver	1,766	2,098		
Milwaukee	1,891	1,652		
Fort Worth	.....	6,937		
	Hogs.			
Chicago	178,000	136,000		
Kansas City	60,146	48,504		
Omaha	91,786	.....		
St. Louis	85,034	71,646		
St. Joseph	62,645	48,916		
Sioux City	60,622	59,564		
Oklahoma City	11,549	8,832		
South St. Paul	79,089	50,542		
Cincinnati	11,254	9,398		
Indianapolis	47,465	34,216		
Wichita	12,149	8,284		
Denver	8,261	10,065		
Milwaukee	10,265	5,215		
Fort Worth	.....	13,540		
	Sheep.			
Chicago	50,522	47,584		
Kansas City	16,758	21,422		
Omaha	54,172	.....		
St. Louis	5,350	5,132		
St. Joseph	29,230	27,693		
Sioux City	4,616	2,705		
Oklahoma City	28	131		
South St. Paul	4,518	3,248		
Cincinnati	416	313		
Indianapolis	1,342	556		
Wichita	324	263		
Denver	4,060	5,229		
Milwaukee	96	6		
Fort Worth	.....	1,474		



## HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

## Chicago.

**PACKER HIDES.**—Business is at a standstill. Inquiry is still reported for light cows but no business has developed as buyers' views are quite low. Sellers ask 15c in the absence of bids they can consider. Native steers are quoted quiet at 19@20c; Texas 17½@18c; butts 17½@18c; Colorados 16½@17c; branded cows 13c; heavy cows 15½@16½c; lights 14@15c; bulls 13½c; branded 11½c.

**COUNTRY HIDES.**—Utter stagnation grips the situation in country hides due to the wide differences in ideas of buyers and sellers. The larger sellers are holding aloof from participation in the market at this time, feeling that the present nervousness will shortly be reversed. These sellers are talking prices ruling a month or so ago as their ideas. Buyers complain of the narrow, or lack of, margin between the raw and finished products and insist that raw stock values must recede. The first collectors are timid and generally accept the low prices tanners offer.

A thorough canvass of the local buyers revealed that they were all virtually out of the market and where willing to bid talked on a basis of 12c for all weights which would indicate a basis of 11½@11¾c for butts and about a cent more for the lights. Tanners seem determined to get goods at their views or pass up all lots. It develops that most of them have material for their immediate future needs and can afford to look on for a while.

Some country bulls sold at 10½c recently, and most of the unsold parcels are held for 11c now. All weight outside hides are offered at 12½c as a rule with bids at 12@12½c made and generally refused. Some quiet business was recently effected at the bid levels. Heavy steers display no new features, being quoted about 13½@14c; heavy cows and butts are quoted at 13c asked locally, while outside parcels range at 12@12½c and the inside the ideas of most tanners for stock containing but few grubs. Extremes are valued locally at 13½@14c, while outside parcels of grub free stock are quoted 13½c paid. Mixed qualities are quoted at 13@13½c for descriptions. Branded country hides are quiet at 10@10½c flat basis; country packer branded hides recently sold up to 12½c for mixed qualities; bulls 10½@10¾c paid and country packers quoted at 12@12½c; glue hides quoted 8@9c.

**NORTHWESTERN HIDES.**—Twin Cities markets are quiet and waiting with late business tending to clear the market of surplus holdings. All weight hides are valued at 12½c delivered basis and bids range at 12@12½c. Heavy hides while held at 12½c and unsalable at over 12c delivered basis. Light hides of grub free description lately sold at 13½c and that figure is still demanded with buyers talking down to 13c, especially on lots containing a moderate percentage of grubs. Bulls quoted 10½c; kipskins lately made 14c for good descriptions of mixed stock. Calfskins quoted at 14@17½c as to lots with the outside talked on cities. Horse hides \$4.75@5.25 flat f. o. b. asked.

**CALF AND KIP.**—Quietness continues the feature of the calfskin situation. Buyers indicate that they consider the situation as weak, due to gradually accumulating supplies and the fact that the spring run of skins is but a couple of weeks away at the most. Late sales of city skins were at 18c. Buyers feel that this price is a trifle high. Packers last sold at 18½c, which is considered full market. New York skins have been quite active in the past week or so and at strong levels. Despite this condition western varieties still seem easy in tone. Outside first salted skins quoted at 16@17½c and resalted lots at 14@16c; deacons \$1.00@1.10; slunks \$1.25@1.40; outside asked; kip-

skins are quiet and nominal with cities and packers quoted 16½@17c nominal and the inside nearer buyers' views. Outside descriptions 13@16c.

**MISCELLANEOUS MARKETS.**—Dry hides are quiet at 18c asked. Renderer horse quoted \$5.25@5.50 for business and up to \$6.00 asked. Mixed descriptions are quoted at \$4.75@5.25 and country run \$4.25@4.75 with demand not so keen. Packer pelts are waiting at \$3.47½@3.60 paid, with the market now well sold out. Fall clips \$1.75 and shearings \$1.05@1.10. Small packer pelts quoted \$3.15@3.40 paid; dry westerns 27½@30c asked, with stocks small. Pickled skins \$5.50@8.00; hogskins 15@25c.

## New York.

**PACKER HIDES.**—No business passing in city slaughter stock. A few brands are wanted but native varieties are featureless. Tanners would operate at 17c for butts and 16c for Colorados and there is a report current that some quiet business went over in Colorados at 16c. Natives last sold at 19½c and are considered top at 19c now by buyers. Cows, 14@14½c nominal.

**SMALL PACKER HIDES.**—Action in eastern small packer hides is waiting for the cue from the big packer situation. Late business was effected in all weight current slaughter cows at 14@14½c range and the inside is the very best tanners will do now. Steers quoted 17½@18½c for descriptions. Recent sales of earlier slaughter reported at 19c basis for heavies. Some branded steers of current kill made 16c.

**COUNTRY HIDES.**—Eastern tanners are exerting themselves to depress the markets and in furtherance of this object are remaining passive unless radically lower prices will be considered. Late business in Canadian choice quality extremes went over at 13½c flat basis, stock being trimmed, washed and otherwise specially handled. Seven or eight cars were involved. Several cars of Southern light hides, tick free, sold at 12½c flat. Ohio light stock is held at 13@14c for grub free lots. Western grub free lights are available at 13½c without exciting interest as buyers think 13c a sufficiently high enough price. Operations are generally waiting for later developments. Butts are usually slow and priced at least a cent under the lights as to sections.

**CALFSKINS.**—An improving demand is noted for trimmed New York city calfskins and 10,000 additional moved, bringing \$1.55, \$2.25 and \$2.90, steady with the previous levels paid. Some sellers decline to consider \$1.55 and demand \$1.60 for lights. Heavier weights are slower sale and sell at best prices available. Light veal kip sold at \$3.20, being 15c advance. Heavy kips quoted dull. Light buttermilks advanced to \$2.72½. Outside city calfskins are quoted \$1.20@1.40 basis and untrimmed stock 16½@18c for cities. At the Paris auctions, extra heavy skins advanced; others declined.

**FOREIGN WET SALTED HIDES.**—Frigorifico steers are well sold up to slaughter and the situation has a firm undertone by reason of the small stocks, fair demand and choice quality of material. About 6,000 Sansinena extremes moved at \$42.00, Argentine gold, or approximately 17½c landed basis. Standard varieties of B. A. frigorifico steers last sold at \$57.00, or about 23½@23½c landed, while Montevideo varieties advanced to 23½c basis. The unsold holdings of steers total about 25,000 altogether, which traders do not consider excessive. Frigorifico type hides are quiet for the present but have been moderately active of late at 19@21c, with specific business at 20½c for the account of a large American sole leather interest. Campos and other common hides quoted at 11@14c nominal, with specific

business reported in some volume recently at 12½c. Spot hides are steady.

## SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Saturday, February 24, 1923:

	CATTLE.		Cor. week, 1922.
	Week ending Feb. 24.	Previous week.	
Chicago	29,042	32,162	35,580
Kansas City	25,706	27,154	29,426
Omaha	19,716	20,933	19,461
East St. Louis	9,815	10,284	5,029
St. Joseph	10,276	10,284	6,370
Sioux City	6,770	7,265	5,188
Cudahy	689	717	720
South St. Paul	.....	.....	9,941
Philadelphia	2,400	2,188	2,260
Indianapolis	1,964	2,094	1,914
Boston	1,248	1,267	.....
New York and Jersey City	9,890	10,067	9,872
Oklahoma City	4,860	5,154	4,289
Milwaukee	1,541	793	.....

	HOGS.		Cor. week, 1922.
	Week ending Feb. 24.	Previous week.	
Chicago	178,200	136,000	123,705
Kansas City	60,244	48,817	34,432
Omaha	61,221	55,382	42,595
East St. Louis	50,286	.....	27,054
St. Joseph	53,320	39,298	32,961
Sioux City	40,839	29,048	21,920
Indianapolis	16,810	16,075	9,695
Cedar Rapids	13,100	.....	10,300
Ottumwa	15,658	8,835	13,218
South St. Paul	74,300	36,800	42,236
Fort Worth	8,500	9,400	12,800
Philadelphia	20,161	22,283	17,476
Indianapolis	25,070	20,992	11,300
Poston	17,867	21,615	.....
New York and Jersey City	54,580	38,420	49,187
Oklahoma City	11,549	8,835	12,479
Milwaukee	10,294	5,215	9,100
Cincinnati	13,700	10,600	5,300

	SHEEP.		Cor. week, 1922.
	Week ending Feb. 24.	Previous week.	
Chicago	50,522	47,584	48,480
Kansas City	16,871	21,748	20,122
Omaha	37,346	36,740	26,411
East St. Louis	3,504	.....	2,415
St. Joseph	21,355	22,810	12,504
Sioux City	4,490	2,326	2,974
Cudahy	220	237	221
South St. Paul	.....	.....	3,065
Philadelphia	4,306	5,404	5,119
Indianapolis	328	440	100
Boston	4,730	4,806	.....
New York and Jersey City	36,548	32,654	36,306
Oklahoma City	28	131	243
Milwaukee	96	6	.....

## CHICAGO HIDE QUOTATIONS.

(Special Report to The National Provisioner from J. F. Nicolas.)

Chicago, March 3, 1923.—Quotations on hides at Chicago for the week ending March 3, 1923, with comparisons, are as follows:

PACKER HIDES.			
	Week ending Mar. 3, '23.	Week ending Feb. 24, '23.	Cor. week, 1922.
Spread native steers	@23c	@22c	15½@16c
Heavy native steers	@20c	@20c	15 @15½c
Heavy Texas steers	@18c	@18c	14½@15c
Heavy butt branded steers	@18c	@18c	@15c
Heavy Colorado steers	@17c	@17c	@14c
Ex-light Texas steers	@13c	@13c	11½@12c
Branded cows	@13c	@13c	10½@11c
Heavy native cows	@16½c	@16½c	14 @14½c
Light native cows	@15c	@15c	12½@13c
Native bulls	13½@14c	13½@14c	9 @10c
Branded bulls	11½@12c	11½@12c	8 @8½c
Calfskins	18 @18½c	18½@18½c	17 @17½c
Kip	17 @17½c	17 @17½c	15 @15½c
Slunks, regular	\$1.25@1.40	\$1.25@1.40	\$1.20@1.30
Slunks, hairless	35 @75c	40 @85c	35 @70c
Light, Native, Butts, Colorado and Texas steers	1c per lb. less than heavies.		

CITY AND SMALL PACKERS.			
	Week ending Mar. 3, '23.	Week ending Feb. 24, '23.	Cor. week, 1922.
Natives, all weights	14 @14½c	14 @14½c	11½@12c
Bulls, native	12 @12½c	12½@13c	6 @6 7c
Branded hides	12 @12½c	12 @12½c	7 @8c
Calfskins	18 @18½c	18 @18½c	16 @17c
Kip	17 @17½c	17 @17½c	15 @16c
Light calf	\$1.30@1.35	\$1.20@1.30	\$1.25@1.30
Slunks, regular	\$1.00@1.10	\$1.00@1.10	\$1.00@1.10
Slunks, hairless	35 @70c	35 @70c	30 @60c

COUNTRY HIDES.			
	Week ending Mar. 3, '23.	Week ending Feb. 24, '23.	Cor. week, 1922.
Heavy steers	13 @14c	13 @14c	8½@9c
Heavy cows	12½@13c	12½@13c	8½@9c
Butts	12½@13c	12½@13c	8 @8½c
Extremes	13½@14c	13½@14c	10 @11c
Bulls	10 @10½c	10 @10½c	@8½c
Branded	10 @11c	10 @11c	@8½c
Calfskins	15 @16c	15 @16c	14 @15c
Kip	13 @14c	13 @14c	@13c
Light calf	\$1.10@1.20	\$1.10@1.20	\$1.15@1.23
Deacons	\$0.90@1.00	\$0.90@1.00	\$0.95@1.03
Slunks, regular	50 @60c	50 @60c	60 @70c
Slunks, hairless	25 @30c	25 @30c	30 @35c
Horsehides	\$4.50@5.00	\$4.50@5.00	\$3.00@4.00
Hogskins	15 @20c	15 @20c	20 @25c

Prices quoted are f. o. b. Chicago or Chicago freight equalized, for straight carloads or more to tanners. Dealers' price range ½@2c per lb. less.

## ICE AND REFRIGERATION

### ICE NOTES.

G. P. Little, Saluda, N. C., is contemplating the erection of a new ice plant.

Sawyer station, near San Rafael, Cal., will shortly erect a new cold storage plant.

The Taft Citizens Ice Co., Taft, Kern county, Cal., will soon build a new ice plant.

The Chico Ice & Cold Storage Co., Chico, Cal., is going to erect a new plant very soon.

The Tahlequah Ice Co., Tahlequah, Okla., has been incorporated with a capital of \$10,000.

The Tulare Cattlemen's Association, Tulare county, Cal., is planning to erect some six plants.

The Poteau Ice Co., Muskogee, Okla., is going to spend about \$20,000 in a new cold storage plant.

Stahl Bros., Gonzales, Tex., will begin construction of a new cold storage plant about March 15, 1923.

A large cold storage plant at Hayward, Cal., to cost about \$120,000 is being considered by E. L. Maccabee.

The Oklahoma Power Co., Okmulgee, Okla., has bought the Home Ice Co. plant and will make extensive changes.

The Columbia Ice & Cold Storage Co., Fifth street, Wenatchee, Wash., is planning to make extensive improvements.

A. B. Hale will shortly erect a new cold storage plant at North Rome and Fuller streets, Tampa, Fla., to cost about \$50,000.

Hettler Bros. Ice Co., Inc., has bought a site at Emerson street and Norman avenue, Rochester, N. Y., and will erect a plant.

The Springfield Ice & Refrigerating Co.,

Mill street, Springfield, Mo., will soon spend about \$75,000 on plant improvements.

A new ice and cold storage plant will be erected at Birmingham, Ala., by a new company organized with a capital of \$25,000.

The Central of Georgia Railway Co., Macon, Ga., is planning to erect a new ice and cold storage plant at Macon to cost about \$300,000.

### LONDON CENTRAL STORAGE MARKET

Once again the rumor has been officially denied that any amalgamation is taking place in connection with the London Central Market Cold Storage Co. Ever since the Vestey interests took over the British and Argentine concern rumors have been afloat of a deal in which the name of the London Central Markets was mentioned. It may be taken for granted now that there is nothing at all in the amalgamation report.

The company is said to be in a strong financial condition, and the position was further helped by the announcement last June that the directors had decided to redeem the outstanding debentures. The sum thus affected was £27,850.

### NEW MEAT CARRYING SHIP.

Recently the twin-screw steamer Port Hardy, constructed by Messrs R. & W. Hawthorn, Leslie & Co., Ltd., for the Commonwealth & Dominion Line, Ltd., London, ran a successful trial off the Tyne. The vessel is designed and constructed for Australian meat trade. The vessel, of which a description has already appeared in Lloyd's list, has a deadweight carrying capacity of 11,300 tons.

### REFRIGERATING SOCIETY MEET.

The tenth western meeting of the American Society of Refrigerating Engineers will be held in St. Louis, Mo., on Monday, Tuesday and Wednesday, April 30 and May 1 and 2, 1923. The prime aim of this society, according to the constitution, is "to promote the arts and sciences connected with refrigerating engineering."

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**Regular Doors**  
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Regular door in existence.  
Imitated, but never equalled.

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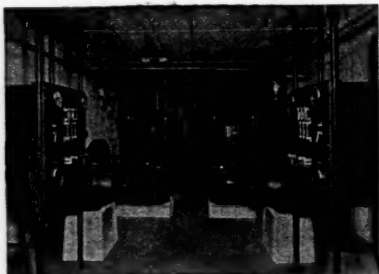
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Cleveland—Curtis Bros. Transfer Co.  
Detroit—Brennan Truck Co.  
El Paso—R. E. Ruthstainer, 615 Mills Bldg.  
Jacksonville—Jacksonville Warehouse & Distributing Co.

Los Angeles—Mailliard & Schmiedell.  
Mexico, D. F.—F. Bezaury, Jr., 7 a de Colima 225 B.  
New York—Roessler & Hasselacher Chemical Co., 709 6th Ave.  
Newark—American Oil & Supply Co.  
New Orleans—O. E. Lewis & Co., Inc., 638 Camp St.  
Norfolk—Southgate Forwarding & Storage Co.  
Philadelphia—Henry Bower Chemical Mfg. Co.

Pittsburgh—Pennsylvania Transfer Co.; Pennsylvania Brewers Supply Co., 158 10th St.  
Richmond—Bowman Transfer & Storage Co.  
Rochester—Rochester Warehouse & Distributing Co., 1 Mt. Hope St.  
Savannah—Savannah Brokerage Co.  
San Francisco—Mailliard & Schmiedell.  
Seattle—Mailliard & Schmiedell.  
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Works:

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### THE ARMOUR-MORRIS MERGER.

(Continued from page 21.)

Title II of the Packers and Stockyards Act.

The complaint outlines the two companies as follows:

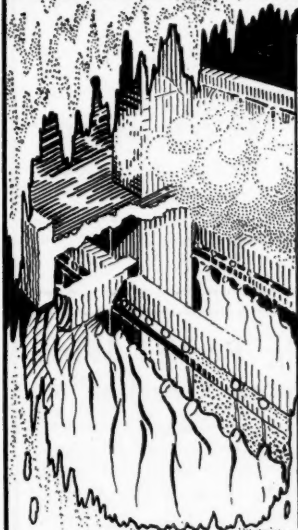
#### The Armour Organization.

Armour & Company of Illinois is a packer subject to the jurisdiction of the Packers and Stockyards Act and was organized as a corporation under the laws of Illinois on April 7, 1900. It has an authorized capital stock of \$400,000,000, of which there is outstanding \$60,000,000 of preferred stock and \$100,000,000 of common stock. In addition there are outstanding gold bonds, notes and debentures amounting approximately to \$115,000,000. This company is the second largest meat packer in the United States and operates sixteen large packing plants, together with 332 branch houses, in the principal cities and states.

At the time of its creation in 1900, Armour & Company had outstanding capital stock of \$20,000,000 and a surplus of approximately \$13,000,000, and has since attained its present greatly enhanced size and dominating influence, not solely by natural business development, but largely by purchase and otherwise of the ownership or control of numerous other concerns in the meat packing and related lines of business scattered over the country.

Armour & Company of Delaware was organized in the latter part of 1922 to operate as a subsidiary of the Illinois corporation in the meat packing and related lines of business. It is authorized to issue \$100,000,000 of preferred stock, \$60,000,000 of common stock, and \$50,000,000 of first mortgage bonds, and all of its common stock is to be or has become the property of the Illinois corporation. About \$110,000,000 of the proceeds of its bonds

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## CHATILLON THERMOSEAL PROVISION SCALE



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and preferred stock either have been or are to be received by the Illinois corporation for the retirement of certain of its outstanding obligations and for its other corporate purposes.

### Morris & Company's Business.

Morris & Company is a Maine corporation, organized October 16, 1903, and has an authorized and outstanding capital stock of \$40,000,000 and in addition outstanding gold bonds and notes of approximately \$32,000,000. It is also a packer subject to the Packers and Stockyards Act and is the third largest meat packer in the United States. It operates seven large packinghouses and 164 branch houses in various cities and states. Many of these packing plants and branch houses are located in cities and states where Armour & Company also operates.

Both companies have slaughtering plants in Chicago, Kansas City, East St. Louis, Omaha, South St. Joseph, and New York, at which markets during the four years ending June 30, 1922, were slaughtered 48.3 per cent of all animals slaughtered under federal inspection. At National Stockyards, Illinois, the two companies together slaughtered 62.9 per cent of the cattle, 65.3 per cent of the calves, 67.3 per cent of the sheep, and 54.4 per cent of the hogs; at South St. Joseph, 56.5 per cent of the cattle, 61.6 per cent of the calves, and 52.6 per cent of the hogs; at Chicago, 55.2 per cent of the calves; and at Kansas City, 52.6 per cent of the hogs slaughtered under federal inspection at these markets.

### Statement of Secretary Wallace.

The statement of Secretary Wallace concerning the complaint issued against Armour & Company with reference to their acquisition of the properties of Morris & Company is as follows:

On November 15, 1922, Mr. J. Ogden Armour, Mr. F. Edson White and Mr. Charles J. Faulkner, the latter attorney for Armour & Company, came to the Department of Agriculture and told me they had been making plans to buy the physical assets of Morris & Company, and wished my endorsement, or, failing that, my acquiescence.

On November 27, at a conference between the President, the Attorney General, and myself, it was agreed that there was no obligation upon either of us to endorse or acquiesce in the action proposed, or to express in advance an opinion concerning it, and that none of us would or could be expected to approve in advance of such a transaction.

On Wednesday, November 29, Mr. Armour called me on long distance from Chicago to inquire about my attitude with regard to the matter. I told him that our investigations had not been completed, but from results so far my decision probably would be unfavorable to the proposed purchase.

### Opposed Proposed Merger.

Early in December I told Mr. Armour and Mr. White that I did not think we could look with favor upon the transaction proposed, and suggested that they should do nothing further with it. They said that they felt it was very necessary that they should complete this purchase in order that they might increase their volume of business and thus better be able to meet their heavy overhead charges. Like most of the packers, they had spread out during the war to handle the heavily increased receipts of livestock, and now that their receipts had decreased it was very necessary that they do something to enlarge their own volume of business.

On Monday, December 11, I repeated to Mr. White and Mr. Faulkner what I had said to Mr. Armour and Mr. White the previous week, namely, that the best thing to do was to drop the whole matter, and before the conversation ended I told them plainly that if they should go ahead and consummate the purchase I should feel it



my duty to issue a complaint, which very likely would be followed by an order to cease and desist, in order that a judicial decision might be obtained.

Following this conversation the matter rested until statements appeared in the papers concerning the reorganization of Armour & Company by the formation of the Delaware company. Our information did not indicate that it included the plan to buy Morris & Company. In fact, I think a statement was made by Armour & Company to the effect that this was a refinancing operation—made necessary by the changed conditions in the packing business, and was not connected with the proposed Morris purchase.

#### To Start Formal Proceedings.

On January 29 I heard that some sort of an agreement had been signed by J. Ogden Armour and by the stockholders of Morris & Company. I called Armour & Company at Chicago and asked whether such an agreement had been signed, and was told that it had been but that its terms had not yet been put into effect. I told representatives of Armour & Company and Morris & Company that formal proceedings would be instituted, as I had previously stated to them, and our attorneys at once began to prepare the complaint which has now been issued.

Whether the proposed purchase of Morris & Company is in violation of the law is a matter for final determination. It may be argued that by combining the business of Armour and Morris the enlarged concern will be in a position to compete more vigorously because of economies effected. On the other hand, the refinancing involved may also place an additional burden on the industry. Above all, there is a vital principle involved which cannot be ignored. It will eliminate one of the five largest packers in the United States and, in my opinion, it may result in materially lessening competition among the buyers of livestock at the various markets.

This is one of the things which the Packers and Stockyards Act was intended to prevent. It must be remembered that competition in the buying of livestock by the packers is different in its character from competition in buying raw material by the ordinary manufacturing plant. Each day's transactions are practically complete. The livestock is placed in the pens in the stockyards. The buyers of the various packers and other buyers who ship the stock further east go into the yards in the morning and compete with one another.

Take the Chicago market as an example. Four of the so-called "big five" packers do business in this market. Dealing only with inspected slaughter at Chicago, the records show that as an average of recent years Armour & Company has bought 20.1 per cent of the cattle, 32.2 per cent of the calves, 20.5 per cent of the hogs, and 30.6 per cent of the sheep. Morris & Company has bought 16.1 per cent of the cattle, 22 per cent of the calves, 9.2 per cent of the hogs, and 16.5 per cent of the sheep. Assuming that, by the purchase of Morris & Company, Armour would be able to buy as large a percentage of the livestock as Morris & Company heretofore bought and at the same time keep up their own normal percentage, it would result in Armour & Company buying 36.2 per cent of the cattle, 55.2 per cent of the calves, 29.7 per cent of the hogs, and 47.1 per cent of the sheep.

#### Says Would Hurt Competition.

It will be seen from this that Armour's influence in the market, through the purchase of Morris & Company, would be increased by 54 per cent. At the St. Joseph market the enlarged Armour company would handle 56.5 per cent of the cattle, 61.6 per cent of the calves, 52.6 per cent of the hogs, and 26.4 per cent of the sheep, doubling the present influence of Armour on the basis of the inspected slaughter at that market.

The livestock market is very sensitive. By the simple act of refraining from sending their buyers into the yards promptly on time of any morning of heavy runs, either of the larger packers can very materially depress the market. Any act, therefore, which materially increases the buying percentage of either of the larger packers puts it in his power to substantially lessen competition and depress prices. Producers of livestock need all the competition that now exists.

If this combination should be upheld the company would still be under the Packers and Stockyards Act, but it should be remembered that under this act, if one of the large packers wishes to stay out of the market, I can do nothing to prevent that, unless it can be shown to be for an unlawful purpose or with unlawful effect. Neither do I have any authority to limit the margins taken for operation.

Our authority covers trade practices and acts which restrict competition or tend toward monopoly. We have broad powers of inquiry to enable us to inform ourselves regarding the business. If government supervision were adequate to regulate the relation between the prices paid for the livestock and the prices at which the meat and other products should be sold, and see to it that nothing more than a fair and just profit is exacted, it is quite conceivable that by allowing the packers to combine in a large way great economies could be effected and the result might be helpful both to producers and consumers. At the present time, however, there is no such authority given to any government agency.

#### LARD AND HOG STATISTICS.

(Continued from page 25.)

oil producers. Europe being left in absolute control of oriental oils practically dictates the price for them and keeps it low. Consequently it means a low oleomargarine price in Europe in competition with which our American lard has to be sold. Oleomargarine and hog lard in Europe are practically interchangeable in their use just as in this country compound lard and hog lard are equally interchangeable.

The decrease in our lard exports means that so much more lard has to be sold in this country and the result has been that there has been thrown on the domestic markets and thus consumed in this country during the year of 1922, 779,110,843 lbs. of hog lard as against the previous year's figure of 549,482,566 lbs. In other words there has been thrown on the domestic markets about 43 per cent more lard to be consumed during 1922 as against the figure for 1921.

On account of the two short crops of cotton we have not felt this tremendous increase in lard being thrown on the domestic markets as much as ordinarily would be the case, but in an ordinary crop year it is a matter that in future we will have to reckon with considerably. It is a new feature brought about by the tariff and coming on top of the loss of our cotton oil export trade is one that we have to watch very closely in coming years. Undoubtedly it will necessitate our forcing a proportionate amount of cotton oil into

low grade channels such as the soap making channels.

#### ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Dep't of Agriculture.)  
South St. Paul, Minn., February 28.

Although cattle marketings for the week have been fairly liberal, demand has been fully equal to the supply and prices on killing classes compared with a week ago show very little change, if any.

Fat beefs of good and choice grade are entirely lacking in current marketings. Best fat beefs here this week sold in part loads at \$8.25 and \$8.50 with \$8.00 the practical top for the trade in fat steers and yearlings. Bulk of fat steers and yearlings of common and medium grades are moving at present between the price limits of \$7.00 to \$8.00, with commonest kinds going at \$6.00 to \$6.75.

Best fat heifers sold all week from \$6.50 to around \$7.50 with the bulk \$5.00 to \$6.25. Best fat cows went at \$5.50 to around \$6.50, with the bulk \$4.00 to \$5.25.

Canners and cutters sold largely at \$2.75 to \$3.50 within a quotable price range of \$2.75 to \$3.75. Price limits for bologna bulls remained at \$3.75 to \$4.75 with bulk of the medium and heavyweights \$4.25 to \$4.50.

The market for veal calves has slumped badly during the past week and best lights selling today largely at \$9.00 to \$8.25 show losses of better than \$1.00, compared with last Wednesday. Seconds brought \$4.50 to \$5.50 today with the average cost somewhat under \$5.00.

February receipts of hogs were liberal, totaling about 280,000, or an increase of around 65,000 compared with February, 1922. Receipts for the first three days this week aggregated 55,000 against 49,500 the same period a week ago and 27,500 the corresponding days a year ago. Butcher and bacon hogs are 10 to 15c lower than a week ago, bulk cashing today at \$7.60 to \$7.90, with a few light sorts at \$8.00 to \$8.10, while bulk of packing sows cashing at \$6.25 are 25c lower for the period. Pigs sold at \$8.00 today compared with \$8.10 last Wednesday.

The sheep market is charting a fairly stable course, good to choice fed lambs cashing at present from \$14.25 to \$14.40, with a top of \$14.60 on Monday. Fat lambs averaging upwards from 90 lbs. are cashing from around \$10.50 to \$13.50 according to weight and quality, with culls and common lambs largely at \$10.00 to \$12.00. A handful of choice light ewes with good to choice 100 to 130-lb. ewes going at \$7.50 to \$7.75; 150 to around 200-lb. ewes \$5.50 to \$6.75.

#### SIOUX CITY LIVESTOCK.

(Continued from page 44.)

@7.85 deal, with \$7.90 a top, and bulk of the crop sold at \$7.80 @7.85. There still seem to be plenty of hogs in this territory—and a record pig crop soon to follow.

There is very little doing in sheep at this market. Farmers have marketed most of their winter feeding and the big feeding sections of the West do not hit this market.

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# Chicago Section

Fred Begg, secretary of Powers, Begg & Co., Jacksonville, Ill., was in Chicago this week.

John L. Yocum, manager for Swift & Company at Seattle, Wash., was in Chicago this week.

Fred T. Fuller, president of the Iowa Packing Co., Des Moines, Ia., was a visitor in Chicago during the last few days.

P. A. Jacobsen, president of the Interstate Packing Co., Winona, Minn., was a visitor in Chicago during the past week.

Ben. Barrows, manager of the by-products department of the Jacob Dold Packing Co., Buffalo, N. Y., was in Chicago last week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 34,927 cattle, 14,471 calves, 100,925 hogs, and 21,408 sheep.

Louis F. Swift is reported as having sailed from San Francisco last week on the steamer Shinyo Maru for a journey of rest and recreation to the Orient.

Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, February 24, 1923, for shipment sold out, ranged from 7.50 to 18.00 cents per pound, averaged 12.08 cents per pound.

Provision shipments from Chicago for the week ending February 24, 1923, with comparisons, were as follows:

	Last week.	Prev. week.	Last year
Cured meats, lbs.	11,762,000	11,907,000	11,328,000
Lard, lbs.	10,465,000	9,696,000	6,794,000
Fresh meats, lbs.	22,140,000	21,208,000	24,589,000
Pork, bbls.	5,000	4,000	5,000
Canned meats, cases	8,000	5,000	9,000

Members of the Swift Glee Club are tuning up for their annual concert at Orchestra Hall on April 11. This is one of the finest singing organizations in Chicago. Their soloist this year will be

Edward Johnson, the famous tenor star of the Metropolitan Opera Company, New York.

Charles M. Macfarlane, vice-president and treasurer of Morris & Company, will become vice-president, a director and treasurer of Wilson & Company. Mr. Macfarlane, like Thomas E. Wilson, grew up in the Morris organization, and it was not entirely a surprise when the announcement was made this week that the two



CHARLES M. MACFARLANE.  
Vice President and Treasurer, Wilson & Co.

would get together again. Both began as young men in the stockyards; one is now head of one of the "big five" packing organizations, and the other a leader in banking and financial circles. Mr. Macfarlane began as a bookkeeper in 1891 and rose to auditor, chief accountant, secretary, treasurer and vice-president. His assumption of the treasurer's duties at Wilson & Company will enable Mr. Wm. C. Buethe to give more of his personal attention to the extensive and growing foreign interests of Wilson & Company.

Edward S. Waterbury, for many years head of the provision department of Morris & Company and later executive assistant to the president, has been made vice-president and general manager of Gunn's, Ltd., Toronto, one of the leading meat packing concerns of Canada. Mr. Waterbury has already gone to Toronto to assume his duties.

Peter H. Lindstrom, for 28 years head of the hotel supply department of Morris & Company, will shortly establish himself in the hotel and restaurant supply business in Chicago under the title of Peter H. Lindstrom & Co., Inc. "Pete" Lindstrom is one of the most conspicuous (on account of his size) and popular men in the meat trade in Chicago, and his friends will be interested to know of his plans.

A. W. McLaren, head of the traffic department of Morris & Company, will become vice-president of the Chicago Mal-leable Casting Co., one of the leading concerns in its field. Mr. McLaren will be in charge of the sales of the company. He has been at the head of the Morris traffic department since 1910, coming to the packing field from the New York Central Railroad, where he was assistant to the vice-president in charge of traffic.

## CHICAGO MEAT TRADE CONDITIONS.

The weekly review of meat trade conditions at Chicago by the United States Bureau of Agricultural Economics is as follows:

With supplies of fresh meat liberal and demand generally slow, prices on all meat took a downward course. Buyers were bearish and considerable unevenness was noticeable in lamb and pork prices early in the week and continued throughout with strong efforts on behalf of salesmen to clean up holdings at the week-end.

Liberal offerings of steer beef consisted largely of common and medium grade, with the bulk selling from \$11.00 to \$14.00, such kinds showing a decline of \$1.00 from a week ago. Good steers, mostly of the yearling type, of which the supply was comparatively light, held steady with a

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References  
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week ago at \$15.00 to \$16.00, while prices on the light offerings of choice bullocks weakened around 50 cents from a week ago. Steer lots included a fair percentage of heifers. The stock offerings consisted largely of medium and good butcher cows, with a normal supply of canners and cutters, and light offerings of common butcher cows. Common cows held steady, while better grades declined 50 cents from a week ago. Rounds and chunks moved fairly well, while loins and ribs were more or less draggy with prices uneven. Under a slow demand bologna bull prices declined 25 cents for the week. While Kosher beef prices in general show no change from a week ago, there is a noticeable weakness within the price range, with demand somewhat narrow.

With the attractive high prices on veal last week, receipts were much heavier this week, and prices on all grades were forced downward from \$1.00 to \$2.00. General quality was fair, with choice calves in the minority.

The liberal supply of lambs proved excessive for the generally slow demand and prices showed considerable unevenness early in the week. Light lambs showing some quality were in best demand and held steady to strong with a week ago, while heavy lambs especially of medium and common quality sold very unevenly at mostly \$1.00 under last week's closing figures.

While mutton supplies were only moderate, demand was limited and prices show declines of \$1.00 to \$2.00 from a week ago.

With supplies of pork liberal and demand uneven and bearish, considerable fluctuations in prices prevailed throughout the week with many low sales recorded. With supplies diminishing a slightly better feeling prevailed towards the week end, with prices on a little more stable basis.

Compared with last Friday, steers 50 cents to \$1.00 lower, cows steady to 50 cents lower, bulls 25 cents lower, veal mostly \$2.00 lower, lambs steady to \$1.00 lower, mutton \$1.00 to \$2.00 lower, pork loins steady to \$1.00 lower, shoulders unchanged, picnics and Boston butts 50 cents lower and spareribs \$1.00 lower. There will be a light to moderate carryover of all kinds of meat.

#### CHICAGO STOCKS OF PROVISIONS.

Stocks of provisions in Chicago at the close of business on February 28, 1923, with comparisons, were as follows:

	Feb. 28, 1923.	Jan. 31, 1923.	Feb. 28, 1922.
Mess pork, new, made since Oct. 1, 1922.			
bbls.	1,952	2,309	770
Other kinds of barrelled pork, bbls.	21,894	20,144	23,190
P. S. lard, made since Oct. 1, 1922.			
lbs.	7,396,011	4,461,892	16,062,647
Other kinds of lard.	3,832,700	3,728,305	4,340,430
Short rib middles, made since Oct. 1, 1922.			
lbs.	1,659,250	955,933	142,071
Short rib middles, made previous to Oct. 1, 1922.			
lbs.			98,416
Short clear middles, lbs.	287,513	83,800	160,058
Extra short clear middles, made since Oct. 1, 1922.			
lbs.	724,715	511,784	583,165
Extra short rib middles, lbs.	86,461	48,748	255,788
Dry salted short fat backs, lbs.	5,562,050	4,969,779	5,490,734
Dry salted shoulders, lbs.	236,579	320,692	332,409
Dry salted bellies, lbs.	15,970,078	13,672,731	18,243,049
Sweet pickled hams, lbs.	31,020,290	27,515,188	21,568,940
Sweet pickled skin-on hams, lbs.	20,523,691	24,118,764	8,798,085
Sweet pickled bellies, lbs.	11,676,494	9,005,952	7,139,983
Sweet pickled California or picnic hams; sweet pickled Boston shoulders, lbs.	9,856,741	7,974,408	5,937,214
Sweet pickled shoulders, lbs.	191,975	143,015	105,443
Other cuts of meats, lbs.	10,957,255	12,870,292	6,492,033
Total cut meats, lbs.	114,753,692	102,181,486	75,347,388

#### CHICAGO LIVESTOCK.

	Receipts.			
	Cattle.	Calves.	Hogs.	Sheep.
Monday, Feb. 19.	20,800	2,679	65,062	19,191
Tuesday, Feb. 20.	12,466	4,347	42,588	18,188
Wednesday, Feb. 21.	8,414	1,726	22,483	15,681
Thursday, Feb. 22.	9,440	4,899	42,912	13,498
Friday, Feb. 23.	4,356	1,747	50,753	8,775
Saturday, Feb. 24.	500	200	15,000	2,000
Total for week.	55,976	15,598	238,798	77,283
Previous week.	59,700	10,242	196,433	75,766
Year ago.	55,997	12,723	198,945	75,901
Two years ago.	48,417	12,809	167,293	83,961

#### SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Feb. 19.	5,500	432	17,407	5,542
Tuesday, Feb. 20.	3,816	392	14,763	3,638
Wednesday, Feb. 21.	4,440	403	8,901	5,187
Thursday, Feb. 22.	3,286	398	8,954	6,720
Friday, Feb. 23.	2,119	115	14,759	3,205
Saturday, Feb. 24.	400		5,000	300
Total for week.	19,696	1,765	69,784	24,601
Previous week.	18,135	1,083	62,215	25,298
Year ago.	20,865	1,193	45,574	28,755
Two years ago.	20,789	1,641	47,586	20,779

Receipts at Chicago for the year to February 24, 1923, with comparisons, were as follows:

	1923.	1922.	1921.	1920.
Cattle	459,240	455,343	455,343	455,343
Calves	105,787	114,162	114,162	114,162
Hogs	1,755,800	1,548,096	1,548,096	1,548,096
Sheep	594,405	605,551	605,551	605,551
Combined receipts at seven points for the week ending February 24, 1923, with comparisons:				
Cattle.	180,000	702,000	209,000	209,000
Previous week.	184,000	582,000	207,000	207,000
1922.	172,000	489,000	180,000	180,000
1921.	148,000	515,000	208,000	208,000
1920.	179,000	475,000	187,000	187,000
1919.	198,000	751,000	177,000	177,000
Combined receipts at seven points to February 24, 1923, with comparisons:				
Cattle.	1,487,000	5,283,000	1,906,000	1,906,000
1922.	1,357,000	4,202,000	1,540,000	1,540,000
1921.	1,339,000	4,736,000	1,752,000	1,752,000
1920.	1,702,000	4,844,000	1,615,000	1,615,000

\*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Combined weekly hog receipts at eleven markets for 1923 to February 24, with comparisons:

	Week.	Year to date.
Week ending February 24.	835,000	6,343,000
Previous week.	699,000	
Corresponding week, 1922.	581,000	5,013,000
Corresponding week, 1921.	628,000	6,035,000
Corresponding week, 1920.	583,000	6,001,000

Prices of hogs at Chicago for week ending February 24, 1923, with comparisons, are as follows:

	Chicago Stock Yards receipts, average weights and top and average prices of hogs for under-mentioned weeks:			
	Number received.	Average weight.	Top.	Average.
Week ending Feb. 24.	238,800	237	\$ 8.90	\$ 8.00
Previous week.	196,433	234	8.75	8.05
1922.	168,945	233	11.10	10.35
1921.	167,233	232	10.75	9.50
1920.	144,824	230	10.35	14.30
1919.	243,258	227	17.85	17.52
1918.	225,669	233	17.65	16.85
1917.	166,196	204	13.90	13.35
1916.	181,191	200	9.20	8.85
1915.	165,101	223	6.95	6.70
1914.	118,531	227	8.75	8.60
1913.	129,706	235	9.00	8.63
Average, 1913-22.	171,100	225	\$12.05	\$11.45

\*Receipts and average weight for week ending February 24, 1923, unofficial.

Chicago packers' hog slaughter for week ending February 24, 1923:

	This week.
Armour & Co.	24,000
Anglo-American	8,100
Swift & Co.	16,400
Hammond Co.	7,400
Morris & Co.	24,500
Wilson & Co.	21,400
Boyd-Lunham	7,000
Western Packing Co.	12,900
Roberts & Oake	6,200
Miller & Hart	6,400
Independent Packing Co.	9,700
Brennan Packing Co.	6,700
William Davies	3,100
Agar Packing Co.	2,900
Others	21,500
Total	178,200
Previous week	136,000
Year ago	131,000
Two years ago	128,000
Three years ago	110,500

#### WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending Feb. 24.	\$ 8.75	\$ 8.00	\$ 7.65	\$13.85
Previous week	8.85	8.05	7.65	13.90
Cor. week, 1922.	7.80	10.35	8.30	15.40
Cor. week, 1921.	8.75	9.50	6.00	10.00
Cor. week, 1920.	12.35	14.30	13.55	19.70
Cor. week, 1919.	16.00	17.52	12.50	18.25
Cor. week, 1918.	12.40	16.85	12.35	16.60
Cor. week, 1917.	10.55	13.35	11.50	14.00
Cor. week, 1916.	8.50	8.85	7.90	11.00
Cor. week, 1915.	8.00	6.70	7.40	9.50
Cor. week, 1914.	8.00	8.60	5.85	7.55
Cor. week, 1913.	8.45	8.63	6.40	8.65
Average, 1913-22.	\$10.15	\$11.45	\$ 9.15	\$13.05

Prices at Chicago, Thursday, March 1, 1923:

#### CATTLE.

Beef Steers:	
Med. and heavy wt. (1,100 lbs. up)—	
Choice and prime.	\$10.15@11.00
Good.	9.65@10.15
Medium.	8.35@ 9.65
Common.	6.65@ 8.35
Light weight (1,100 lbs. down)—	
Choice and prime.	10.15@11.00
Good.	9.65@10.15
Medium.	8.25@ 9.65
Common.	6.40@ 8.25
Butcher Cattle:	
Heifers, common choice.	5.25@ 9.65
Cows, common choice.	4.25@ 7.50
Bulls, Bologna and beef.	4.50@ 6.75
Canners and Cutters:	
Cows and heifers.	3.15@ 4.25
Canner steers.	3.75@ 5.00
Veal Calves:	
Light and med. weight, med. good and choice.	7.25@11.25
Heavy weight, common choice.	3.50@ 8.00

#### HOGS.

Top.	\$ 8.35
Bulk of sales.	7.75@ 8.30
Heavy weight (250 lbs. up), med. choice.	7.90@ 8.15
Med. weight (200-250 lbs.), med. choice.	8.05@ 8.25
Light weight (150-200 lbs.), com. choice.	8.15@ 8.35
Light lights (130-150 lbs.), com. choice.	8.00@ 8.30
Packing sows (250 lbs. up), smooth.	7.10@ 7.45
Packing sows (200 lbs. up), rough.	6.75@ 7.15
Killing pigs (130 lbs. down), med. choice.	7.00@ 8.00

#### SHEEP.

Lambs (85 lbs. down), medium prime.	\$13.50@15.25
Culls and common.	10.00@13.50
Yearling wethers.	9.75@13.50
Wethers, medium prime.	7.50@10.75
Ewes, medium choice.	6.50@ 8.65
Culls and common.	3.75@ 6.75
Feeding lambs, medium choice.	13.50@15.25

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## Chicago Provision Markets

### CASH PRICES.

Based on Actual Carlot Trading, Thursday, March 1, 1923.

#### Green Meats.

Regular Hams—		
8-10 lbs. avg.	@17½	
10-12 lbs. avg.	@16	
12-14 lbs. avg.	@15½	
14-16 lbs. avg.	@15¼	
16-18 lbs. avg.	@15¼	
18-20 lbs. avg.	@15¼	

Skinned Hams—		
14-16 lbs. avg.	@16½	
16-18 lbs. avg.	@16½	
18-20 lbs. avg.	@16½	
20-22 lbs. avg.	@15½	
22-24 lbs. avg.	@14½	
24-26 lbs. avg.	@13½	
26-30 lbs. avg.	@12½	

Pics—		
4-6 lbs. avg.	@9½	
6-8 lbs. avg.	@8¾	
8-10 lbs. avg.	@8¾	
10-12 lbs. avg.	@8¾	

Clear Bellies—		
6-8 lbs. avg.	@19½	
8-10 lbs. avg.	@16¾	
10-12 lbs. avg.	@14½	
12-14 lbs. avg.	@13½	
14-16 lbs. avg.	@13	

#### Pickled Meats.

Regular Hams—		
8-10 lbs. avg.	@16½	
10-12 lbs. avg.	@15½	
12-14 lbs. avg.	@14½	
14-16 lbs. avg.	@14½	
16-18 lbs. avg.	@14½	
18-20 lbs. avg.	@15	

Skinned Hams—		
14-16 lbs. avg.	@16½	
16-18 lbs. avg.	@16½	
18-20 lbs. avg.	@15½	
20-22 lbs. avg.	@14½	
22-24 lbs. avg.	@13½	
24-26 lbs. avg.	@13	
26-30 lbs. avg.	@12½	

Pics—		
4-6 lbs. avg.	@9½	
6-8 lbs. avg.	@8¾	
8-10 lbs. avg.	@8¾	
10-12 lbs. avg.	@8¾	

Clear Bellies—		
6-8 lbs. avg.	@17	
8-10 lbs. avg.	@15	
10-12 lbs. avg.	@14	
12-14 lbs. avg.	@13½	
14-16 lbs. avg.	@13	

#### Dry Salt Meats.

Extra ribs	@10½	
Extra clears	@10½	
Regular plates	@8½	
Clear plates	@8	
Jowl butts	@7½	

Fat Backs—		
8-10 lbs. avg.	@9	
10-12 lbs. avg.	@9½	
12-14 lbs. avg.	@9½	
14-16 lbs. avg.	@10	
16-18 lbs. avg.	@10½	
18-20 lbs. avg.	@10½	
20-25 lbs. avg.	@11½	

Clear Bellies—		
12-14 lbs. avg.	@12½	
14-16 lbs. avg.	@12½	
16-18 lbs. avg.	@12	
18-20 lbs. avg.	@12	
20-25 lbs. avg.	@11½	
25-30 lbs. avg.	@11½	
30-35 lbs. avg.	@11½	

### FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, FEBRUARY 24, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
March	11.50	11.52½	11.47½	11.47½
May	11.55	11.60	11.50	11.50
July	11.70	11.70	11.62½	11.65
RIBS—(Boxed, 25c more than loose)—				
May	10.82½	10.82½	10.77½	10.77½
July	10.90	10.92½	10.90	10.90

MONDAY, FEBRUARY 26, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
March	11.45	11.45	11.35	11.37½
May	11.52½	11.52½	11.42½	11.45
July	11.62½	11.62½	11.55	11.57½

RIBS—(Boxed, 25c more than loose)—				
May	10.87½	10.87½	10.85	10.72½
July	10.87½	10.87½	10.85	10.85

TUESDAY, FEBRUARY 27, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
March	11.50	11.50	11.50	11.50
May	11.50	11.60	11.50	11.57½
July	11.67½	11.70	11.67½	11.70
RIBS—(Boxed, 25c more than loose)—				
May	10.85	10.95	10.87½	10.75
July	10.85	10.95	10.87½	10.90

WEDNESDAY, FEBRUARY 28, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
March	11.55	11.55	11.50	11.50
May	11.65	11.65	11.60	11.60
July	11.75	11.75	11.70	11.72½
RIBS—(Boxed 25c more than loose)—				
May	10.75	10.75	10.70	10.70
July	10.82½	10.87½	10.82½	10.82½

THURSDAY, MARCH 1, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
March	11.62	11.62	11.60	11.60
May	11.75	11.75	11.70	11.72
RIBS—(Boxed 25c more than loose)—				
May	10.75	10.75	10.70	10.70
July	10.82½	10.87½	10.82½	10.82

FRIDAY, MARCH 2, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
March	11.65	11.67½	11.65	11.67½
May	11.65	11.67½	11.65	11.65
July	11.75	11.77½	11.75	11.77½
RIBS—(Boxed 25c more than loose)—				
May	10.87½	10.95	10.87½	10.80
July	10.87½	10.95	10.87½	10.95

### PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, February 28, 1923.—Wholesale prices on green and sweet pickled pork cuts: Pork loins, 20@22c; green hams, 8-10 lbs., 20c; 10-12 lbs., 17½c; 12-14 lbs., 17c; green clear bellies, 6-8 lbs., 18½c; 8-10 lbs., 18c; 10-12 lbs., 17c; 12-14 lbs., 16c; green rib bellies, 10-12 lbs., 16½c; 12-14 lbs., 15c; sweet pickled clear bellies, 6-8 lbs., 14½c; 8-10 lbs., 14½@15c; 10-12 lbs., 14@14½c; 12-14 lbs., 14c; sweet pickled rib bellies, 10-12 lbs., 14c; 12-14 lbs., 13½c; sweet pickled hams, 8-10 lbs., 18c; 10-12 lbs., 17½c; 12-14 lbs., 17c; dressed hogs, 14½c; city steam lard, 12c; compound, 13@13½c.

Western prices: Pork loins, 8-10 lbs., 16c; 10-12 lbs., 15½c; 12-14 lbs., 14½c; 14-16 lbs., 14c; skinned shoulders, 13c; boneless butts, 22c; Boston butts, 15@16c; lean trimmings, 12@13c; regular trimmings, 11c; spareribs, 10c; neck ribs, 5c; kidneys, 6c; livers, 3c; pig tongues, 14c; pig tails, 14c.

### CANADIAN MUTTON MARKETS.

Sales of sheep and lambs at chief Canadian centers for the week ending February 22, 1923, compared to a week ago and a year ago, are reported by the Markets Intelligence Division of the Dominion Department of Agriculture as follows:

	Week ended Feb. 22, 1922.	Same week, 1922.	Year to date, 1922.	Year to date, 1923.
Toronto	1,406	1,032	17,079	13,622
Montreal (W.)	46	60	4,830	3,195
Montreal (E.)	35	57	1,256	1,324
Winnipeg	805	261	3,738	4,838
Calgary	583	3,426	12,321	12,539
Edmonton	32	76	611	1,265
Total	2,905	4,912	40,129	37,013

### CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, March 1, 1923, with comparisons, were reported to The National Provisioner as follows:

	Week ending Mar. 1, 1923.	Previous week, 1922.	Cor. week, 1922.
Armour & Co.	9,400	10,800	12,600
Anglo-Amer. Prov. Co.	6,100	6,800	7,900
Swift & Co.	11,300	10,400	10,700
G. H. Hammond & Co.	6,700	6,800	7,100
Morris & Co.	15,100	13,500	9,600
Wilson & Co.	11,200	11,800	8,900
Boyd-Lunham & Co.	6,000	6,000	8,300
Western Pkg. & Prov. Co.	12,600	12,600	17,500
Roberts & Onke	6,200	5,700	6,000
Miller & Hart	6,100	5,400	6,700
Independent Packing Co.	8,100	6,500	7,400
Brennan Packing Co.	5,500	5,700	7,200
Wm. Davies Co.	2,200	2,700	5,100
Agar Packing Co.	1,300	2,400	1,300
Others	10,700	10,100	12,000
Total	118,500	116,300	126,700

### CHICAGO RETAIL FRESH MEATS

(Corrected weekly by O. W. Kaiser, Sec'y United Master Butchers' Ass'n of Chicago.)

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end	35	28	28
Rib roast, light end	35	28	24
Chuck roast	40	18	14
Steaks, round	32	30	25
Steaks, sirloin, first cut	50	40	30
Steaks, porterhouse	70	50	32
Steaks, flank	25	22	15
Beef stew, chuck	18	15	14
Corned briskets, boneless	22	20	18
Corned plates	14	12	10
Corned rumps, boneless	25	22	18

#### Lamb.

	Good.	Com.
Hindquarters	35	25
Legs	37	28
Breasts	15	13
Chops, Shoulder	30	26
Chops, Shoulder	28	26

#### Mutton.

Legs	22	..
Stew	15	..
Shoulders	20	..
Chops, rib and loin	35	..

#### Pork.

Loins, whole, 8@10 avg.	18	@19
Loins, whole, 10@12 avg.	17	@18
Loins, whole, 12 to 14	16	@17
Loins, whole, 14 and over	15	@16
Chops	23	@23
Shoulders	17	@17
Butts	17	@17
Spareribs	13	@13
Hocks	14	@14
Leaf lard, unrendered	11	@11

#### Veal.

Hindquarters	26	@35
Forequarters	15	@20
Legs	31	@41
Breasts	15	@19
Shoulders	19	@25
Cutlets	48	@48
Rib and loin chops	41	@41

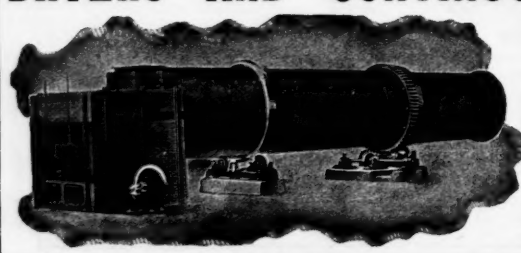
#### Butchers' Offal.

Suet	@4
Shop fat	@2
Bones, per 100 lbs.	@60
Calf skins	@15
Kips	@14
Deacons	@15

### CURING MATERIALS.

	Bbls.	Sacks.
Double refined saltpetre, gran.	6½	6½
Crystals	7½	7½
Double refined nitrate of soda, f. o. b.		
N. Y. & S. F., carloads	4½	4½
Less than carloads, granulated	4½	4½
Crystals	5½	5½
Keps, 100@180 lbs., 1c more.		
Boric acid, in carloads, powdered, in bbls.	11½	11
Crystal to powdered, in bbls. in 5-ton lots or more	11½	11½
In bbls. in less than 5-ton lots	12	11½
Borax, carloads, powdered, in bbls.	5½	5½
In ton lots, gran. or powdered, in bbls.	5½	5½
Sugar—		
Raw sugar, 96 basis, 3c Cuba duty paid	@6.50	
Second sugar, 90 basis	@6.4	
Syrup, testing 65 to 65 combined sucrose and invert	@24	
Standard, granulated, f. o. b. refinery (less 2 per cent)	@8.00	
Plantation, granulated, f. o. b. New Or	@7.75	
Leans (less 2 per cent)	@7.50	
White clarified, f. o. b. New Orleans (net)	@7.50	
Yellow clarified, f. o. b. New Orleans (net)	@7.50	
Salt—		
Granulated, car lots, per ton, f. o. b. Chicago, bulk	\$9.80	
Medium, car lots, per ton, f. o. b. Chicago, bulk	11.30	
Rock, car lots, per ton, f. o. b. Chicago	7.30	

## DRYERS AND CONTINUOUS PRESSES



For Tankage, Blood, Bone Fertilizer, all Animal and Vegetable Matter. Installed in the largest packing-houses, fertilizer and fish reduction plants in the world. Material carried in stock for standard sizes.

Send for Catalogue T. B.

**American Process Co.**

68 William St. . . . New York



## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

	Week ending March 3.	Cor. week, 1922.
Prime native steers.....	16 @18	15 @18
Good native steers.....	14 @15	14 @15
Medium steers.....	11 @13	10 @14
Steer Short Loin, No. 2.....	12 @17	10 @14
Heifers, good.....	12 @17	10 @11
Cows.....	8 @11	10 @11
Hind quarters, choice.....	22 @22	21 @21
Fore quarters, choice.....	13 @13	10 @10

## Beef Cuts.

Steer Loin, No. 1.....	@35	@30
Steer Loin, No. 2.....	@28	@28
Steer Short Loin, No. 1.....	@47	@39
Steer Short Loin, No. 2.....	@55	@36
Steer Loin Ends (hips).....	@25	@22
Steer Loin Ends, No. 2.....	@24	@22
Cow Loin.....	15 @20	12 @16
Cow Short Loin.....	20 @24	18 @25
Cow Loin Ends (hips).....	10 @16	10 @15
Steer Ribs, No. 1.....	@26	@22
Steer Ribs, No. 2.....	@22	@19
Cow Ribs, No. 1.....	@20	@17
Cow Ribs, No. 2.....	@16	@15
Cow Ribs, No. 3.....	@12	10 @11
Steer Ribs, No. 1.....	@15	@13 1/2
Steer Ribs, No. 2.....	@14 1/2	@13
Steer Chucks, No. 1.....	@11	@9 1/2
Steer Chucks, No. 2.....	@10	@8 1/2
Cow Rounds.....	7 1/2 @8 1/2	10 @11 1/2
Cow Chunks.....	6 @8	6 1/2 @7
Steer Plates.....	@10	@8
Medium Plates.....	@9	@7 1/2
Briskets, No. 1.....	@16	@16
Briskets, No. 2.....	@12	@12
Steer Navel Ends.....	@7	@5
Cow Navel Ends.....	@6	@4
Fore Shanks.....	@4 1/2	@4 1/2
Hind Shanks.....	@3 1/2	@3 1/2
Rolls.....	@22	18 @20
Strip Loin, No. 1, boneless.....	@55	@50
Strip Loin, No. 2.....	@45	@45
Strip Loin, No. 3.....	@12	@12
Strip Loin, No. 4.....	@25	@25
Strip Loin, No. 5.....	@26	@26
Strip Loin, No. 6.....	@17	@15
Beef Tenderloins, No. 1.....	@70	@70
Beef Tenderloins, No. 2.....	@60	@60
Rump Butts.....	@18	@17
Flank Steaks.....	@17	@20
Boneless Chunks.....	@8	@12
Shoulder Clods.....	@13	@8
Hanging Tenderloins.....	@8	@8
Trimnings.....	@8	@5

## Beef Product.

Brains, per lb.....	9 @10	10 @11
Hearts.....	4 @5	4 @5
Tongues.....	28 @30	25 @30
Sweetbreads.....	40 @41	32 @35
Ox-Tail, per lb.....	9 @11	10 @11
Fresh Tripe, plain.....	@5	@4
Fresh Tripe, H. C.....	6 1/2 @9 1/2	8 1/2 @10
Livers.....	9 @9 1/2	@8
Kidneys, per lb.....	9 @9 1/2	@8

## Veal.

Choice Carcass.....	19 @20	17 @19
Good Carcass.....	13 @18	13 @16
Good Saddle.....	23 @28	22 @27
Good Backs.....	10 @14	12 @14
Medium Backs.....	6 @10	8 @10

## Veal Product.

Brains, each.....	9 @10	11 @12
Sweetbreads.....	54 @60	60 @65
Calf Livers.....	23 @30	36 @40

## Lamb.

Choice Lambs.....	@25	28 @29
Medium Lambs.....	@24	@27
Choice Saddle.....	@28	32 @33
Medium Saddle.....	@27	@30
Choice Fores.....	@20	@24
Medium Fores.....	@19	@22
Lamb Fries, per lb.....	26 @28	23 @25
Lamb Tongues, each.....	@18	@18
Lamb Kidneys, per lb.....	@25	@28

## Mutton.

Heavy Sheep.....	@9	@10
Light Sheep.....	@13	@17
Heavy Saddle.....	@11	@15
Light Saddle.....	@16	@16
Heavy Fores.....	@8	@8
Light Fores.....	@11	@15
Mutton Legs.....	@17	@22
Mutton Loin.....	@10	@16
Mutton Stew.....	@7	@9
Sheep Tongues, each.....	@8	@18
Sheep Heads, each.....	@10	@10

## Fresh Pork, Etc.

Dressed Pigs, 30-50 lbs.....	@17	@17 1/2
Dressed Hog.....	@13 1/2	@12 1/2
Pork Loin, 8@10 lbs, avg.....	@15	@17 1/2
Leaf Lard.....	@11	@12
Tenderloin.....	@52	@59
Spare Ribs.....	@9	@11
Butts.....	@13	@17
Hocks.....	@12	@12
Trimnings.....	@8	@9 1/2
Extra lean trimmings.....	@12 1/2	@16 1/2
Tails.....	@9 1/2	@8 1/2
Snouts.....	@5 1/2	@5
Pigs' Feet.....	@7	@7 1/2
Pigs' Heads.....	@5	@9
Blade Bones.....	@11 1/2	@9
Blade Meat.....	@11 1/2	@11 1/2
Cheek Meat.....	@5 1/2	@7 1/2
Hog Livers, per lb.....	3 1/2 @5	@3 1/2
Neck Bones.....	@3 1/2	@3 1/2
Skinned Shoulders.....	@11 1/2	@15 1/2
Pork Hearts.....	@4	@4
Pork Kidneys, per lb.....	@4	@6
Pork Tongues.....	@17	@14
Slip Bones.....	@9	@9
Tail Bones.....	@9	@9
Brains.....	@8	10 @11
Back Fat.....	@12	@12 1/2
Hams.....	@22 1/2	@22 1/2
Cans.....	@11	@12 1/2
Bellies.....	@19	@19

## DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons.....	@22
Country style sausage, fresh, in link.....	@14
Country style sausage, fresh, in bulk.....	@14
Country style sausage, smoked.....	@17
Mixed sausage, fresh.....	@18
Frankfurts in pork casings.....	@13
Frankfurts in sheep casings.....	@15
Bologna in beef bungs, choice.....	@14
Bologna in beef middles, choice.....	@14
Bologna in cloth, paraffined, choice.....	@14
Liver sausage in hog bungs.....	@16
Liver sausage in beef rounds.....	@10
Head cheese.....	@11
New England luncheon specialty.....	@22
Liberty luncheon specialty.....	@14
Minced luncheon specialty.....	@14
Tongue sausage.....	@14
Blood sausage.....	@14
Pollard sausage.....	@14
Souse.....	@14

## DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@47
Cervelat, new condition, in hog bungs.....	@15
Cervelat, new condition, in beef middles.....	@15
Thuringer Cervelat.....	@20
Farmer.....	@23
Holsteiner.....	@21
B. C. Salami, choice.....	@42
Milano Salami, choice, in hog bungs.....	@41
B. C. Salami, new condition.....	@20
Frisches, choice, in hog middles.....	@27
Genoa style Salami.....	@31
Peperoni.....	@19
Mortadella, new condition.....	@19
Capicola.....	@39
Italian style hams.....	@40
Virginia style hams.....	@39

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	5.75
Large tins, 1 to crate.....	6.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	6.50
Large tins, 1 to crate.....	7.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	6.00
Large tins, 1 to crate.....	7.00

## SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, per set.....	.21
Beef rounds, export, 225 sets, per set.....	.24
Beef rounds, export, 140 sets, per set.....	.34
Beef middles, per set.....	.77 1/2
Beef bungs, No. 1, per piece.....	.28
Beef bungs, No. 2, per piece.....	.17
Beef weasands, No. 1, per piece.....	.16 1/2
Beef weasands, No. 2, per piece.....	.09
Beef bladders, small, per doz.....	1.50
Beef bladders, medium, per doz.....	1.30
Beef bladders, large, per doz.....	1.30
Hog casings, medium, f. o. b.....	1.00
Hog middles, without cap, per set.....	.18
Hog middles, without cap, per set.....	.18
Hog bungs, export.....	.21
Hog bungs, large.....	.13
Hog bungs, medium.....	.08
Hog bungs, narrow.....	.08 1/2
Hog stomachs, per piece.....	.07
Imp. sheep casings, extra wide, per hank.....	2.50 nom.
Imp. sheep casings, med. wide, per hank.....	2.00 @2.25
Imported sheep casings, medium, per hank.....	1.50 @1.75

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. barrel.....	15.50
Pork tongues, 200-lb. barrel.....	45.00
Lamb tongues, long cut, 200-lb. bbl.....	43.00
Lamb tongues, short cut, 200-lb. bbl.....	48.00

## CANNED MEATS.

	No. 1	No. 2	No. 3
Corned beef.....	\$ 2.35	\$ 4.00	\$13.00
Roast beef.....	2.85	4.50	15.00
Roast mutton.....	2.40	4.75	16.50
Sliced dried beef.....	2.50	4.50	.....
Ox tongue, whole.....	.....	17.50	58.00
Lamb tongue.....	2.80	4.25	8.75
Corned beef hash, per piece.....	1.50	2.75	4.25
Hamburger steaks with onions.....	1.50	2.25	4.25
Vienna style sausage.....	1.15	2.25	4.15
Veal loaf, medium size.....	2.00	.....	.....
Chili con carne with, or without, beans.....	1.25	.....	.....
Potted meats.....	.30	.....	.....

## BARRELED PORK AND BEEF.

Mess pork, regular.....	24.50
Family back pork, 20 to 34 pieces.....	25.00
Family back pork, 35 to 45 pieces.....	25.50
Clear back pork, 40 to 50 pieces.....	24.00
Clear back pork, 50 to 60 pieces.....	23.00
Clear plate pork, 20 to 35 pieces.....	19.50
Clear plate pork, 35 to 45 pieces.....	19.00
Bean pork.....	18.50
Brisket pork.....	23.00
Plate beef.....	19.00
Extra plate beef, 200-lb. barrels.....	20.00

## BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chi- cago.....	@21
Cartons, rolls or prints, 1 lb.....	@22
Cartons, rolls or prints, 2 1/2 lbs.....	@21 1/2
Shortenings, 30@60 lb. cans.....	@16
Nut Margarine, prints, 1 lb.....	@20

## DRY SALT MEATS.

Extra short clears.....	@10 1/2
Extra short ribs.....	@10 1/2
Short clear middles, 30 lb. avg.....	@10 1/2
Clear bellies, 14@16 lbs.....	@12 1/2
Clear bellies, 18@20 lbs.....	@12
Clear bellies, 20@25 lbs.....	@11 1/2

Clear bellies, 25@30 lbs.....	@11 1/2
Red bellies, 20@25 lbs.....	@11 1/2
Clear bellies, 25@30 lbs.....	@11 1/2
Fat backs, 10@12 lbs.....	@9 1/2
Fat backs, 12@14 lbs.....	@9 1/2
Fat backs, 14@16 lbs.....	@9 1/2
Regular plates.....	@8 1/2
Butts.....	@7 1/2

## WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	@22
Skinned hams, fancy, 16@18 lbs.....	@26 1/2
Standard regular hams, 12@16 lbs.....	@20 1/2
Picnics, 6@8 lbs.....	@13
Breakfast bacon, fancy, 6@8 lbs.....	@23 1/2
Standard bacon, fancy, 6@8 lbs.....	@21 1/2
Standard bacon, 8@12 lbs.....	20% @21 1/2
Standard bacon, 12@14 lbs.....	@20 1/2
Standard bacon strips, 6@7 lbs.....	@21
Cooked hams, choice, skin on, surplus fat off, smoked.....	@33
Cooked hams, choice, skinned, surplus fat off, smoked.....	@34
Cooked hams, choice, skinned, surplus fat off, smoked.....	@36
Picnics, skin on, surplus fat off, smoked.....	@19
Picnics, skinned, surplus fat off, smoked.....	@20
Loin roll.....	@41

## FERTILIZERS.

Ground dried blood.....	\$ 4.00 @ 5.00
Unground and crushed blood.....	4.75 @ 4.85
Concentrated tankage, ground.....	4.35 @ 4.50
Hoofmeal.....	3.75 @ 3.85
Ground tankage, 10 to 11%.....	4.35 @ 4.50
Ground tankage, 6 1/2 to 9%.....	4.00 @ 4.25
Crushed and unground tankage.....	3.75 @ 4.25
Ground raw bone, per ton.....	38.00 @ 42.00
Ground steamed bone, per ton.....	24.00 @ 26.00
Unground steamed bone.....	20.00 @ 22.00
Unground bone tankage.....	17.00 @ 19.00

## HORNS, HOOF AND BONES.

	Per ton
No. 1 horns.....	\$250.00 @ 300.00
No. 2 horns.....	175.00 @ 225.00
No. 3 horns.....	100.00 @ 150.00
Hoofs, black and striped.....	55.00 @ 60.00
Hoofs, white.....	55.00 @ 55.00
Grinding hoofs.....	42.50 @ 45.00
Round shin bones, heavies.....	150.00 @ 180.00
Round shin bones, lights and med.....	120.00 @ 140.00
Flat shin bones, heavies.....	115.00 @ 125.00
Flat shin bones, lights and med.....	65.00 @ 100.00
Thigh bones, heavies.....	140.00 @ 150.00
Thigh bones, lights and med.....	125.00 @ 135.00
Buttock bones.....	35.00 @ 70.00
Skulls, jaws and knuckles.....	38.00 @ 40.00

Note—Foregoing horns, hoofs and bones must be assorted, free from grease spots and cracks, hard and clean uniform as to cut and weight, packed in double bags and carload lots, also well and favorably known to foreign and domestic manufacturers.

## LARD (Unrefined).

Prime, steam, cash, tierces.....	@11.50
Prime, steam, loose.....	@10.95
Leaf, raw.....	@10.50
Neutral lard.....	12 1/2 @ 13

## LARD (Refined).

Pure lard, kettle rendered, per lb., tes.....	@11 1/2
Pure lard, tierces.....	@11 1/2
Compound.....	@12 1/2
Barrels, 1/2 over tierces; half barrels, 1/4 over tierces; tubs and pails, 10 to 80 lbs., 1/4 to 1c over tierces.....	.....

## OLEO OIL AND STEARINE.

Oleo oil, extra.....	12 1/2 @ 12 1/2
Oleo stock.....	10 1/2 @ 10 1/2
Prime No. 1 oleo oil.....	11 1/2 @ 11 1/2
Prime No. 2 oleo stock.....	9 1/2 @ 9 1/2
No. 3 oleo oil.....	9 1/2 @ 10
Prime oleo stearine, edible.....	9 1/2 @ 10
No. 2 oleo stearine, edible.....	9 1/2 @ 9 1/2

## TALLOW AND GREASES.

Edible tallow.....	9 1/2 @ 9 1/2
Choice country tallow.....	9 @ 9 1/2
Packers' prime, loose tallow.....	8 @ 9 1/2
Packers' No. 1 loose tallow.....	8 1/2 @ 9 1/2
Packers' No. 2 tallow.....	8 @ 8 1/2
White, choice grease.....	9 1/2 @ 9 1/2
White, "A" grease.....	9 @ 9 1/2
Yellow grease, 10 to 15 per cent acid.....	8 1/2 @ 8 1/2
Yellow grease, 15 to 30 per cent acid.....	8 1/2 @ 8 1/2
Brown grease.....	8 @ 8 1/2
Crackling grease.....	8 @ 8 1/2
Bone, naphtha extracted.....	7 1/2 @ 7 1/2
House.....	8 1/2 @ 8 1/2
Garbage grease, loose.....	6 1/2 @ 6 1/2

## VEGETABLE OILS.

Cottonseed oil—white, deodorized, in bbls.....	11 1/2 @ 12
Yellow, deodorized, in bbls.....	11 1/2 @ 11 1/2
F. S. Y., loose, Chicago.....	10 1/2 @ 11
F. S. Y., soap grade, loose, nom.....	10 1/2 @ 10 1/2
Soap stock, bbls, concn., 65% f. s. b.....	.....
Texas.....	@ 5 1/2
Linseed oil, loose, per gal.....	93 @ 98
Corn oil, loose.....	@ 10 1/2
Soya bean oil, seller tank, f. o. b. coast.....	10 1/2 @ 10 1/2
Cocanut oil, seller tank, f. o. b. coast.....	8 @ 8 1/2

## ANIMAL OILS.

Prime lard oil.....	14 @ 14 1/2
Extra winter strained lard.....	13 1/2 @ 13 1/2
Extra lard oil.....	12 1/2 @ 13 1/2
Extra No. 1 lard oil.....	12 1/2 @ 13
No. 1 lard oil.....	12 1/2 @ 13
No. 2 lard oil.....	12 1/2 @ 13
Pure neatfoot oil.....	13 @ 13 1/2
Extra neatfoot oil.....	12 1/2 @ 13
No. 1 neatfoot oil.....	12 1/2 @ 12 1/2
Acidless tallow oil.....	12 @ 12 1/2

## COOPERAGE.

Ash pork barrels, black iron hoops.....	1.85 @ 1.97 1/2
Oak pork barrels, black iron hoops.....	1.95 @ 1.97 1/2
Ash pork barrels, galv. iron hoops.....	1.95 @ 1.97 1/2
Red oak lard tierces.....	3.20 @ 3.20
White oak lard tierces.....	3.20 @ 3.20
White oak ham tierces.....	3.20 @ 3.20

# Retail Section

## Pittsburgh Council Shows Meat Cutting

The Meat Council of Pittsburgh held the first of a series of meat cutting demonstrations recently in the banquet hall of the General Forbes Hotel. It had been planned to hold this meeting in one of the packer's branches, but the favorable responses from invitations sent out to retailers were so numerous that a quick change of meeting place had to be made in order to accommodate the crowd. According to the banquet hall of the General Forbes was engaged and it was none too large. There were about three hundred men present.

The demonstration was on lamb. The actual work of demonstrating the approved, efficient way to cut up a lamb, as well as the lecture explaining the percentage relation of the different market cuts to the whole animal, and some of the best methods of cooking and serving the various cuts, was done by Mr. J. M. Hartzell, an expert in this particular line of work. He is a Pittsburgh representative of a Chicago packer.

### Great Interest Aroused.

The demonstration awakened a great deal of interest because it was educational, and many retailers, we are told, have adopted this new system already, feeling that it will produce better results.

An added feature of the meeting was an interesting and instructive talk by R. M. Whitson, who is a representative of one of the companies participating in the council and who is broadly experienced in meat demonstration. He emphasized the opportunity for desirable advertising which these educational meat cutting demonstrations afford to the retail dealer, drew attention to the relatively small consumption of lamb and told of the efforts to increase its use through demonstrations and educational campaigns. Mr. Whitson also told how this educational effort had come to the attention of domestic science teachers, women's clubs, and others and had resulted in requests from these sources for an extension of this work in clubs and schools.

Since the council proposes to carry these demonstrations to the consumers of Pittsburgh through the schools and women's clubs, Mr. Whitson's remarks were of particular value to the committee in charge of this work. His talk appealed to every one, and the proof of the worth of such work was made evident by Mr. Hartzell's demonstration.

At the next meeting it is planned to have a beef cutting demonstration.

A representative of one of the Pittsburgh packers has conducted a number of educational demonstrations of this sort before domestic science classes and women's clubs in a limited way, with such success that it appealed to the council as a decidedly valuable feature by which correct information about meat could be told the consumer on a large scale.

The meeting was the largest in point of attendance as well as the most enthusiastic that the council has ever enjoyed.

### RETAILERS' ACCOUNTING FORMS.

(Continued from page 23.)

operations divide themselves along weekly lines and it is therefore suggested that periods of four weeks each be adopted as a basis for summarizing and reviewing the results of operation.

In the following paragraphs the calendar year for 1923 has been divided into 13 four-week periods; each period containing the same number of days. Any one of these periods may then be compared with any other period.

### Closing Periods for 1923.

First period—Four weeks ending Saturday, January 27, 1923.

Second period—Four weeks ending Saturday, February 24, 1923.

Third period—Four weeks ending Saturday, March 24, 1923.

Fourth period—Four weeks ending Saturday, April 21, 1923.

Fifth period—Four weeks ending Saturday, May 19, 1923.

Sixth period—Four weeks ending Saturday, June 16, 1923.

Seventh period—Four weeks ending Saturday, July 14, 1923.

Eighth period—Four weeks ending Saturday, August 11, 1923.

Ninth period—Four weeks ending Saturday, September 8, 1923.

Tenth period—Four weeks ending Saturday, October 6, 1923.

Eleventh period—Four weeks ending Saturday, November 3, 1923.

Twelfth period—Four weeks ending Saturday, December 1, 1923.

Thirteenth period—Four weeks ending Saturday, December 29, 1923.

### Meat Trade Movies—No. 28.



### TEACHING THE RETAIL SALESMAN.

The Milwaukee Meat Council set an example to the country in securing a practical packinghouse man like Emil Hirsh, manager of the Plankinton Packing Co., to instruct the students of its retail school in the details of the meat business from the live animal clear through to the retail block. Mr. Hirsh's lectures have appeared in THE NATIONAL PROVISIONER and have been read with much interest.

### TOLEDO RETAIL VEAL CUT TESTS.

On February 28, 1923, the Toledo Master Butchers Association held a very interesting demonstration which was well attended and is most profitable to all retailers. The blackboard demonstration of a side of veal by Manthey & Poggemeyer, at the regular meeting of the Toledo Master Butchers Association, resulted in the following test:

Side of veal, 52 lbs. at 21c	
2 1/4 lbs. front veal shank.....	\$ .20
4 1/4 lbs. veal breast at 20c.....	.85
1/2 lb. veal kidney at 20c.....	.10
3 1/2 lbs. rib veal chops at 30c....	1.05
12 1/4 lbs. veal shoulder at 25c....	3.07
1 lb. flank .....	.30
8 lbs. veal loin at 40c.....	3.20
3 3/4 lbs. veal rump roast at 35c..	1.30
5 lbs. veal steak at 50c.....	2.50
2 lbs. veal steak at 40c.....	.80
2 lbs. veal loaf at 40c.....	.80
2 1/2 lbs. veal shank from hind....	.20
5 lbs. waste .....	—
	\$14.32

Cost, 52 lbs. at 21c..... 10.92

Gross profit .....\$ 3.40  
31.1% on cost.

### LOCAL AND PERSONAL.

The Banner Meat Co., Davenport, Ia., was recently opened.

Arthur Dore, Blackfoot, Ida., has purchased the Pacific meat market.

C. H. Derry of Alliance, Ohio, has sold his meat market to M. H. Steele.

C. E. Blessing has opened a large meat market at Point Pleasant, W. Va.

Tom Agnes will conduct a meat market on West street, Beach City, Ohio.

Chas. L. Barth of San Fernando, Calif., will open a market at Chatsworth.

C. J. Johnson, Ferdinand, Ida., has purchased the Ferdinand meat market.

S. A. Wheeler has purchased the Paul Miller meat market at Ainsworth, Ia.

E. E. Hart, Darby, Mont., has disposed of his meat business to W. T. Harris.

R. P. Smith, Indianapolis, Ind., opened a meat market at 1531 East 17th street.

A. Patterson opened a meat market at 1327 Silver avenue, Indianapolis, Ind.

Jake Bowman will open a meat and grocery business at Clearwater, Kans.

It is reported that Ricker & Seybold will open a meat market at Lock Haven, Pa.

Christ Miller, Colby, Kans., has purchased the butcher shop of G. A. Steinle.

Paul E. and Reuben E. Anderson bought the Peoples meat market at Willmar, Minn.

Barney Beard has purchased the business of the Twin City Meat Co., Freewater, Ore.

Frank Farley has opened a meat market in the Stilwell block, Ogdensburg, N. Y.

John P. Ford and John P. O'Brien will open a new meat market at Hancock, N. Y.

Pink Booth has purchased a half interest in the Blaylock meat market, Red Oak, Okla.

Charles Zender and Walter Martin have purchased the Capper market at Chester, Idaho.

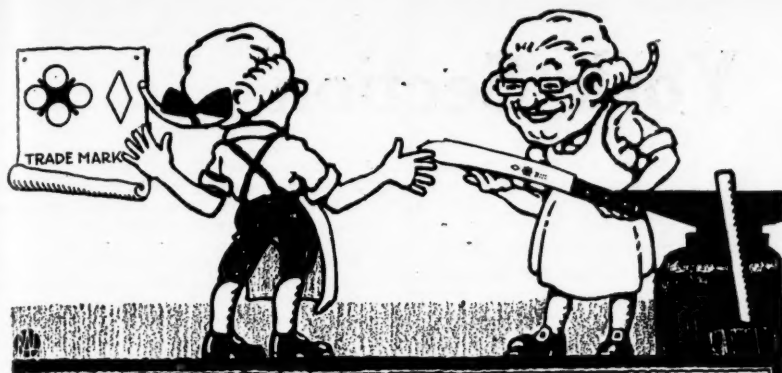
M. J. Roos has opened a new meat market in the Dale building, Humboldt, Kans.

A. N. Grady, Kalona, Ia., sold his meat market to the firm of Kauffman & Kinsinger.

A. F. Arnold, Burns, Kans., has purchased the butcher shop of J. W. McCreary.

Gale & Rhoades, Stanton, Mich., have purchased the meat business of Peakes & Bennett.





HAND FORGED ON THE ANVIL FROM DOUBLE SHEAR STEEL

**John Wilson's Butcher Knives and Steels**

1750

Standard of the World

1923

THE BEST THEN

THE BEST TODAY

I. WILSON, SYCAMORE STREET, SHEFFIELD, ENG.

Sole American Agents

**H. BOKER & CO., Inc., NEW YORK, N. Y.**

W. C. Schurke of Ankeny, Ia., has purchased the Economy market at Des Moines, Ia.

Joe Holmes, Garden City, Kans., has purchased the butcher shop fixtures of L. D. DeBelle.

The Canoose meat market is soon to be moved into the former pool hall at Stevenson, Wis.

Anderson & Nelson, Fourteenth street grocers at Rockford, Ill., have added a meat department.

Fred G. Gumprecht, Central City, Nebr., has purchased the Central meat market from M. P. Slegal.

Dave Moore and Lawrence Hoskins have opened a meat market in the Curt Nobis building, Barry, Ill.

Cowan & Greisbach have opened a meat and grocery store at 108 Howard street, Hibbing, Minn.

The Nebergal Meat Co., Albany, Ore., has let the contract for a four-story brick addition to its plant.

Lynch & Murphy, St. Peter, Minn., have discontinued groceries and will deal exclusively in meats.

J. A. Timmer of 135 Washington street opened a branch meat market at 331 River street, Manistee, Mich.

Ed. Johnson has purchased the interests of his partner, John Cocking, in the meat market at Morrison, Ill.

J. B. Horn of Windsor, Ill., has taken possession of the East End grocery and meat market at Pana, Ill.

John Kertis of Windber, Pa., has sold his interest in the firm of Sabo & Kertis to his partner, Paul Sabo.

Mark Sims has decided to engage in the meat and grocery business in the Ridge-way building, Edna, Kans.

L. E. Harron, Fredonia, Kans., has purchased the interest of A. W. Carlson in the West Side meat market.

W. C. Henning has purchased the Enterprise office at Cotesburg, Ill., which he will remodel into a meat market.

E. G. Harvey, Bloomington, Ill., who has been connected with the Utesch market, has purchased the B. & N. market.

C. Van Sickler of Whitehall, Wis., has purchased the meat business and building of Wyman Hewitt at Merrillan, Wis.

R. H. Hingley and Thomas Cutting have opened a meat market and grocery at 314 Gabriel boulevard, San Gabriel, Cal.

Anderson Bros. have purchased the Walter Hansen meat market at Dillon, Mont. A. L. Anderson is the manager.

Louis Strasses of Peotone and Paul Meier of Matteson have opened a meat market in the Stassen building, Joliet, Ill.

For Sausage Makers

**BELL'S**

Patent Parchment Lined

**SAUSAGE**

**BAGS**

and

**SAUSAGE**

**SEASONINGS**

For Samples and Prices, write

**THE WM. G. BELL CO.**

BOSTON

MASS.

The Iron River-Manistique Meat Products Co., Iron River, Mich., has been incorporated with a capital stock of \$25,000. The Producers Public Market will be formed at Walla Walla, Wash. It is planned to build a market on Second street.

F. L. Davis and A. Moll have taken over the Palace meat market at Holton's Producers' and Consumers' Market, Vancouver, Wash.

J. W. Patterson, proprietor of the grocery and meat market at 1042 Griswold street, Port Huron, Mich., sold out to O. R. Mathewson.

South & Son, who have been conducting a meat market on North Sixth Street, Carmi, Ill., have opened a market on Fourth street.

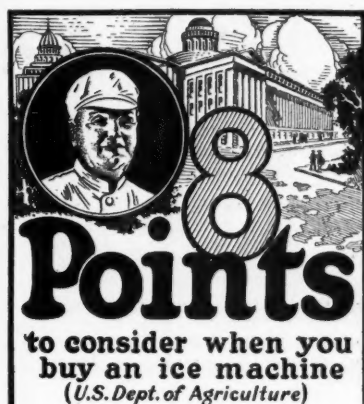
John Brady has opened a meat market and grocery store in a new \$20,000 building at Burlington and Madison streets, Davenport, Ia.

F. Kline, Lansing, Mich., who has a market at 435 North Magnolia street, has opened a branch on the corner of Homer and Prospect streets.

The quarters known as the "Old Wilson Bar," Bakersfield, Cal., have been remodeled and the Hunter meat market has been opened therein.

John A. Mercer, who has been conducting a grocery store and meat market at Litchfield, Ill., with his brother, has sold his interest to his brother, C. H. Mercer.

The Cold Storage Market, Endicott,



In a series of advertisements which will follow I will give you eight points which should be considered before buying an ice machine, regardless of make.

These points have been determined by the United States Department of Agriculture, after long study and observation, and form a standard which should be adopted by every grocer and butcher in selecting an ice machine.

Watch these points—one in each ad I write.

Yours truly,

*Market Joe*

Baker Ice Machine Co.,  
Omaha, Nebr.

Gentlemen:

Without obligation in any way, send us bulletin 42D. We may install an ice machine about.....19....

Name .....

Street .....

City..... State.....

**BAKER SYSTEM**  
**REFRIGERATION**

Wash., was sold to the L. & W. Meat Co. of La Crosse. The latter company now operates markets in La Crosse and Wash-tuena.

Harry Sterns of Chicago, who purchased the Diamond meat market of M. R. Castner at Berrien Springs, Mich., recently sold the market to L. H. Diamond who has taken charge of it.

The Carsten meat market, Burlington, Wis., has been undergoing changes. Additional floor space and new equipment have been added, improving cold storage and meat packing facilities.

John Kratt of Greenwich, Conn., has purchased the store formerly owned by the American Provision Co. and will continue to conduct a meat market under the name of Kratt & Co., at Newburg, N. Y.

Burns & Co., Lethridge, Mont., have planned to rebuild the wholesale and retail plant. It is estimated that the cost will be between \$30,000 and \$40,000. Among other changes made will be the installation of a new refrigeration plant.

# New York Section

F. L. Brown, plant accounting department, Swift & Company, Chicago, spent a few days in New York this week.

George J. Edwards, manager of the New York district of Swift & Company, left on a trip to Chicago and other western cities on Friday.

A. W. McLaren, manager, traffic department; O. W. Menge, smoked meat department, and W. T. S. White, produce department, Morris & Company, Chicago, were visitors in the city this week.

Prices realized on Swift & Company's sales of carcass beef in New York City for week ending February 24, 1923, on shipments sold out, ranged from 11.00 cents to 16.00 cents per pound, and averaged 13.95 cents per pound.

Dr. Arthur Lowenstein, vice-president, Wilson & Company, Chicago, arrived in New York last Sunday on the President Harding after a tour of the larger cities of Europe. Dr. Lowenstein spent a few days in New York before returning to Chicago.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending February 24, 1923: Meat—Manhattan, 1,040 lbs.; Queens, 14 lbs.; Richmond, 205 lbs.; total, 1,359 lbs.

A. C. Sinclair, vice-president, and R. E. Buchanan, sales manager, T. M. Sinclair & Co., Cedar Rapids, Iowa, were in New York during the week. On Friday evening of last week they attended a dinner given by the New York salesmen at Keen's on West 44th street. Mr. Sinclair

expects to visit the company's branches throughout the country on this trip.

## BOOKKEEPING FOR RETAILERS.

The main event at the last meeting of Ye Olde New York Branch, United Master Butchers, was the talk given by Messrs. R. M. Roudabush and H. F. Buchanan, representatives of the U. S. Department of Agriculture, at the request of President Kramer, who spoke on the new simplified bookkeeping system prepared for retail meat dealers by the Northwestern University and the U. S. Department of Agriculture in co-operation with the Master Butchers' Association, Institute of American Meat Packers and the National Association of Meat Councils.

Mr. Buchanan emphasized the fact that the system was a very simple one, devised particularly to meet the accounting needs of both the large and small meat dealers, and that any dealer who could keep a record of his cash transactions should be able to operate this system by merely taking a few minutes of his time each day, thereby being in a position to ascertain at a glance a true condition of his business from time to time. He stated that this system is a result of numerous conferences between the various organizations or the industry, officials of the Northwestern University, and the Department of Agriculture.

He emphasized the point that the system was devised for the purpose of establishing uniform records by which various cost averages can be ascertained which will enable each dealer to compare his costs with the average costs of the industry as a whole.

The supply of these bookkeeping records is very limited. However, to the first 250 retailers who will enroll for the installa-

tion of this system, and who are willing to co-operate in this work, a year's supply of the necessary forms, including assistance in installing the work, will be given free of charge.

It was pointed out very forcibly that the agencies conducting this study are in no way interested in the profits of the retailers, and that the records would be held strictly confidential and the identity of the individual dealers would not be disclosed.

The office and meeting room of the Ye Olde N. Y. Branch is to be the headquarters for the representatives during their stay in New York, where any information can be obtained in regard to the installation. Personal visits by the Department representatives will be made to any one desiring the installation of the system, and further assistance rendered from time to time if so desired.

This service is to be offered in a number of cities throughout the country where there are a sufficient number of dealers interested.

Mr. Buchanan stated that at a similar meeting of the Master Butchers' Association in Chicago, nearly 50 per cent of the retailers present signified their willingness to co-operate in this work. Over 25 per cent of the retailers present at the meeting of the Ye Olde N. Y. Branch signified their willingness to co-operate also.

A special meeting at the Ye Olde New York Branch meeting rooms has been called for Thursday, March 1st, 8:15 p. m., at which time this work will be explained in a general way, and the results to be obtained fully explained.

The Association has heartily endorsed the adoption of this system and urges all members to take advantage of this opportunity and get their names in among the first to apply for this service. The service is not to be limited to the members of the Master Butchers' Association, but is open to all retail dealers.

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, March 1, 1923, as follows:

Fresh Beef—	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS:				
Choice	\$16.50@17.00	\$15.00@16.00	\$15.00@16.00	\$15.00@16.00
Good	15.00@16.00	13.50@14.00	13.00@14.50	13.00@14.00
Medium	13.00@14.00	12.00@13.00	12.00@13.00	12.00@13.00
Common	10.00@12.00	11.00@12.00	10.00@12.00	10.00@12.00
COWS:				
Good	10.50@11.00	10.00@11.00	11.00@11.50	11.00@12.00
Medium	9.00@10.00	8.50@9.50	10.00@10.50	10.00@11.00
Common	8.00@9.00	7.00@8.00	9.00@10.00	9.00@10.00
BULLS:				
Good	7.00@8.00	6.00@7.00	8.00@9.00	8.00@9.00
Medium	6.00@7.00	5.00@6.00	7.00@8.00	7.00@8.00
Common	5.00@6.00	4.00@5.00	6.00@7.00	6.00@7.00
Fresh Veal—				
Choice	18.00@20.00	17.00@19.00	24.00@25.00	20.00@22.00
Good	17.00@18.00	16.00@17.00	22.00@23.00	20.00@21.00
Medium	14.00@16.00	14.00@15.00	18.00@21.00	17.00@18.00
Common	12.00@14.00	11.00@13.00	14.00@18.00	11.00@15.00
Fresh Lamb and Mutton—				
LAMB:				
Choice	23.00@24.00	26.00@27.00	24.00@25.00	26.00@27.00
Good	20.00@22.00	23.00@25.00	23.00@24.00	24.00@26.00
Medium	18.00@20.00	21.00@23.00	22.00@23.00	22.00@23.00
Common	16.00@18.00	18.00@20.00	20.00@21.00	20.00@21.00
YEARLINGS:				
Good	17.00@19.00	17.00@19.00	17.00@19.00	20.00@22.00
Medium	15.00@17.00	15.00@17.00	15.00@17.00	15.00@17.00
Common	13.00@15.00	13.00@15.00	13.00@15.00	13.00@15.00
MUTTON:				
Good	12.00@13.00	13.00@15.00	13.00@14.00	13.00@15.00
Medium	10.00@12.00	12.00@13.00	12.00@12.50	13.00@15.00
Common	8.00@9.00	10.00@11.50	10.00@11.50	10.00@12.00
Fresh Pork Cuts—				
LOINS:				
8-10 lb. average	14.00@15.00	16.00@16.50	15.50@17.00	16.00@17.00
10-12 lb. average	13.00@14.00	15.50@16.00	14.00@15.50	15.00@16.00
12-14 lb. average	12.50@13.00	14.00@15.00	13.00@14.50	14.00@15.00
14-16 lb. average	12.00@12.50	13.50@14.00	13.00@14.00	13.00@14.00
16 lb. over	11.00@12.00	12.50@13.00	12.50@13.00	12.50@13.00
SHOULDERS:				
Skinned	11.00@12.00	11.00@12.00	12.00@14.00	12.00@13.00
PICNICS:				
4-6 lb. average	10.50@11.00	11.50@12.00	11.00@12.00	12.00@12.50
6-8 lb. average	10.00@10.50	11.00@11.50	11.00@12.00	11.00@12.00
BUTTS:				
Boston style	12.00@13.50	12.00@13.50	15.00@16.00	14.00@15.00

\*Veal prices include "hide on" at Chicago and New York.

## WASHINGTON HEIGHTS BALL.

The fifth annual ball of the Washington Heights Branch, United Master Butchers of America, held on Wednesday of last week at Floral Gardens, 146th Street and Broadway, was a wonderful success both socially and financially. The artistic ballroom of Floral Gardens was tastefully decorated, and happy family groups were clustered around the little tables placed at intervals outside the dancing pavilion. The floor was good and the music was better. The members of this branch, as in fact every branch of the United Master Butchers, look forward with keen anticipation to their annual affair, and when the night arrives the fun starts early and lasts until early morning.

E. Schmelzer made an ideal chairman, looking out for the comfort of everybody, and seeing that everyone had a good time. To him as well as to all the members of the various committees great credit is due.

Among the visitors from other branches were the president of Ye Olde New York Branch, George Kramer, with Mrs. Kramer, Charles Kramer and Mr. and Mrs. Louis Goldstein; from Bronx Branch, First Vice-President Phillip Gerard with Mrs. Gerard, Mr. and Mrs. Vogelsang, and Mr. and Mrs. Frank Greas.

The officers of Washington Heights Branch are: Chas. Hembdt, president; L. Colette, first vice-president; Gus W. Beck, second vice-president; A. Muller, treasurer; J. Schoenbach, corresponding secretary; R. Utenwold, financial secretary; M. Gus. Lowenthal, warden. Trustees: Joseph Escheibacher, F. Perpignan and E. Schmelzer.



**NEWS OF THE MASTER BUTCHERS.**

At the meeting of the Washington Heights branch, United Master Butchers of America, held last Tuesday evening, four new members were initiated. The ball committee reported that the affair on Washington's birthday eve was a success financially and socially. Adolph Muller, treasurer, resigned and Gus Beck, an active member of the branch, was elected to fill this office.

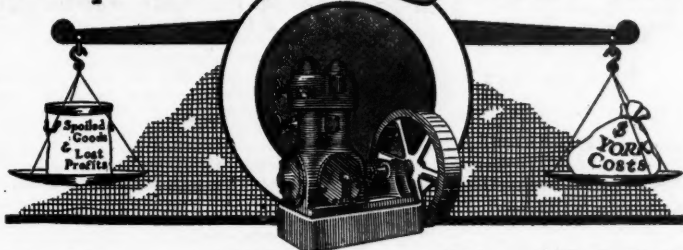
Adolph Muller, treasurer of the Washington Heights branch, United Master Butchers of America, who has retired from business in the East, will visit Los Angeles and other cities of interest before starting in business in the West.

A preliminary meeting for the formation of the ladies' auxiliary of the United Master Butchers of America was held on Tuesday afternoon in the meeting rooms of Ye Olde New York branch, United Master Butchers of America. The auxiliary will have for its chief object the interest of the master butchers, i. e., to be of assistance to any master butcher or to the organization as a whole; and, secondly, sociability among the wives, daughters, sisters, etc., of the master butchers.

Mrs. George Kramer, who fostered the idea of the auxiliary, was made temporary chairman. Ye Olde New York branch has volunteered the use of its meeting rooms, free of charge, for meetings and such other activities which the auxiliary may contemplate. Among some of the sponsors at Tuesday's meeting were Mrs. Gerard, Mrs. Schmelzer, Mrs. Goldstein and Mrs. William Kramer.

The meeting of the Bronx Branch, United Master Butchers of America, held last Monday evening, was well attended. Six new members were initiated; eleven new fire policies and seven on plate glass were received. Fred Wehnes is treasurer of the plate glass fund and Peter Doersam of the fire fund, while Fred Hirsch is secretary for both. The members were very enthusiastic about the ladies' night, which is to be held on the evening of Wednesday, March 21, and which will take the form of an apron and necktie party. Mr. Hirsch, in commenting upon the appeal to have banks open on Saturday evenings that butchers might make late deposits, stated that the banks in the Bronx opened from 9 to 11 o'clock on Saturdays for the convenience of the butchers in that section.

It is planned to hold a social on Wednesday afternoon, March 21, in room 818, No. 250 West 57th street, when the wives, daughters, sisters, etc., of the master butchers, irrespective of what branch they may be members of, are cordially invited to attend. The ladies are very enthusiastic and expect to have a wonderful organization, where the wives of butchers, many of whom assist their husbands in the conduct of business, can get together and in an afternoon of sociability forget the cares of everyday life.

**Perhaps Your Losses Equal YORK Costs**

Possibly you are thinking of the installation of Mechanical Refrigeration as an expense. Please consider it an investment—not an expense.

An investment that will pay you better and more certain dividends than any other business equipment you could buy. The first cost of a York Refrigerating Plant is soon returned to you through the manifold savings which it effects.

The money that is probably slipping away from you by the use of ice would soon pay for a fine York installation—then your losses would be turned into profits.

**YORK MANUFACTURING COMPANY, YORK, PENNA.**  
(Ice Making and Refrigerating Machinery Exclusively)



## The Stockinet Smoking Process

*The Twentieth Century Way*

Smoke your hams, picnics, shoulders and beef hams in stockinets and market them that way

Get away from your wrapping material and labor cost

The Stockinet will keep your meats moistened by their own juices up to time of consumption

**Saves Labor—Trimming—Shrinkage**  
**Sanitary**

*For Further Information, Write*

**Thomas F. Keeley, Licensor**

**516 East 28th Street**

**Chicago, Ill.**

SEE PAGE 69 FOR CLASSIFIED FOR SALE AND WANTED ADS



**No. 10 REGULAR**  
Capacity—24 lbs.  
Gold, Gray or White

# THE BARNES SCALE

"THE SCALE OF QUALITY"

**Accurate**  
**Attractive**

**Small Base**  
**Large Platform**

**Durable**  
**Sanitary**

*Sold only by*  
**RELIABLE DEALERS**

*Manufactured by*

**BARNES SCALE CO.**

**DETROIT, MICH.**

# NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, ordinary to prime.....	7.50@10.30
Cows, common to choice.....	1.75@ 5.50
Bulls, common to choice.....	4.00@ 6.40

## LIVE CALVES.

Calves, veal, prime, per 100 lbs.....	10.75@17.00
Calves, veals, common to medium.....	11.00@15.25
Calves, veals, culls, per 100 lbs.....	7.00@10.00

## LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs.....	15.75@16.00
Sheep, ewes, prime, 100 lbs.....	7.25@ 7.50
Sheep, ewes, common to good, per 100 lbs.....	4.50@ 7.00

## LIVE HOGS.

Hogs, heavy.....	8 1/2 @ 8 3/4
Hogs, medium.....	9 1/4 @ 9.35
Hogs, 140 lbs.....	9 1/4 @ 9.35
Pigs, under 70 lbs.....	8.75 @ 9
Roughs.....	6 1/2 @ 7 1/4

## DRESSED BEEF.

### CITY DRESSED.

Choice, native, heavy.....	17 @18
Choice, native, light.....	17 @18 1/2
Native, common to fair.....	14 @16 1/2

### WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	14 @15
Native choice yearlings, 400@600 lbs.....	15 @16
Western steers, 600@800 lbs.....	12 @13 1/2
Texas steers, 400@600 lbs.....	10 @11
Good to choice heifers.....	14 @15
Choice cows.....	11 @12
Common to fair cows.....	9 @10
Fresh bologna bulls.....	7 @ 8

## BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@22	25 @26
No. 2 ribs.....	@17	20 @22
No. 3 ribs.....	@14	16 @19
No. 1 loins.....	@25	32 @34
No. 2 loins.....	@18	27 @29
No. 3 loins.....	@14	24 @26
No. 1 hinds and ribs.....	23 @24	20 @24
No. 2 hinds and ribs.....	@18	17 @19
No. 3 hinds and ribs.....	@12	15 @16 1/2
No. 1 rounds.....	@13	@13
No. 2 rounds.....	@11	@12
No. 3 rounds.....	@10	@11
No. 1 chuck.....	@11	@13
No. 2 chuck.....	@ 9	@12
No. 3 chuck.....	@ 7	10 @11
Bologna.....	@ 6	9 1/2 @10 1/2
Rolls, reg., 6@8 lbs. avg.....	22 @23	
Rolls, reg., 4@6 lbs. avg.....	17 @18	
Tenderloins, 4@5 lbs. avg.....	90 @70	
Tenderloins, 5@6 lbs. avg.....	80 @90	
Shoulder clods.....	10 @11	

## DRESSED CALVES.

Veals, city dressed, good to prime, per lb.....	@30
Veals, country dressed, per lb.....	22 @23
Western calves, choice.....	25 @26
Western calves, fair to good.....	19 @24
Grassers and buttermilks.....	13 @17

## DRESSED HOGS.

Hogs, heavy.....	@13 1/2
Hogs, 180 lbs.....	@13 1/2
Hogs, 160 lbs.....	@14 1/2
Hogs, 140 lbs.....	@14 1/2
Pigs, 80 lbs.....	@14 1/2

## DRESSED SHEEP AND LAMBS.

Lambs, choice, spring.....	25 @27
Lambs, poor to good.....	18 @24
Sheep, choice.....	14 @16
Sheep, medium to good.....	11 @13
Sheep, culls.....	8 @10

## SMOKED MEATS.

Hams, 8@10 lbs. avg.....	21 @22
Hams, 10@12 lbs. avg.....	20 @21
Hams, 12@14 lbs. avg.....	20 @21
Picnics, 4@6 lbs. avg.....	14 @15
Picnics, 6@8 lbs. avg., per lb.....	14 @15
Rowlettes, 6@8 lb. avg., per lb.....	17 @18
Beef tongue, light.....	35 @40
Beef tongue, heavy.....	48 @45
Bacon, boneless, Western.....	21 @22
Bacon, boneless, city.....	21 @22
Pickled bellies, 10@12 lbs. avg.....	17 @18

## FRESH PORK CUTS.

Fresh pork loins, Western, 10@12 lbs. avg.....	17 @18
Fresh pork tenderloins.....	52 @55
Frozen pork loins, 10@12 lbs. avg.....	16 @17
Frozen pork tenderloins.....	38 @40
Shoulders, city, 10@12 lbs. avg.....	16 @17
Shoulders, Western, 10@12 lbs. avg.....	14 @15
Butts, boneless, Western.....	18 @19
Butts, regular, Western.....	16 @17
Fresh hams, city, 8@10 lbs. avg.....	22 @23
Fresh hams, Western, 10@12 lbs. avg.....	20 @21
Fresh picnic hams, Western, 8@8 lbs. avg.....	12 @13
Extra lean pork trimmings.....	16 @17
Regular pork trimmings, 50% lean.....	9 @10
Fresh spare ribs.....	13 @14
Raw leaf lard.....	13 @14

## BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.....	140.00@150.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	110.00@120.00
Black hoofs, per ton.....	70.00@ 75.00
Striped hoofs, per ton.....	70.00@ 75.00
White hoofs, per ton.....	105.00@115.00
Thigh bones, avg. 85 to 90 lbs., per 100 pcs.....	@130.00
Horns, avg. 7 1/2 oz. and over, No. 1s.....	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2s.....	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3s.....	200.00@225.00

## FANCY MEATS.

Fresh steer tongues, untrimmed.....	@32c	a pound
Fresh steer tongues, L. C. trim'd.....	@38c	a pound
Calves, heads, scalded.....	@65c	a piece
Sweetbreads, veal.....	@75c	a pair
Sweetbreads, beef.....	@50c	a pound
Beef kidneys.....	@16c	a pound
Mutton kidneys.....	@ 6c	each
Livers, beef.....	@22c	a pound
Oxtails.....	@15c	each
Hearts, beef.....	@ 8c	a pound
Beef hanging tenders.....	@17c	a pound
Lamb fries.....	@10c	a pair

## BUTCHER'S FAT.

Shopfat.....	@ 3
Breastfat.....	@ 4 1/2
Edible suet.....	@ 6
Inedible suet.....	@ 5
Bones.....	@25

## SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	15	18
Pepper, Sing., black.....	11 1/2	14 1/2
Pepper, red.....	31	35
Allspice.....	5 1/2	8 1/2
Cinnamon.....	12	16
Coriander.....	13	16
Cloves.....	29	34
Ginger.....	16	19
Mace.....	47	52

## CURING MATERIALS.

	In lots of less than 25 bbls.	Bbls.	Double bags.
Double refined saltpetre, gran.....	6%	6%	6%
Double refined saltpetre, small crystal.....	7%	7%	7%
Double refined nitrate soda, gran.....	4%	4%	4%
Double refined nitrate soda, crystals.....	5%	5%	5%
In 25-bbl. lots:			
Double refined saltpetre, gran.....	6%	6%	6%
Double refined saltpetre, small crystals.....	7%	7%	7%
Double refined nitrate soda, gran.....	4%	4%	4%
Double refined nitrate soda, crystals.....	5%	5%	5%
In carloads:			
Double refined nitrate of soda, gran.....	4%	4%	4%
Double refined nitrate of soda, crystals.....	5%	5%	5%

## GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 lbs.
Prime No. 1 veals.....	2.40	2.40	2.50	2.75	3.50
Prime No. 2 veals.....	2.20	2.20	2.25	2.50	3.25
Buttermilk No. 1.....	1.8	2.10	2.15	2.40	....
Buttermilk No. 2.....	1.90	1.90	2.15	....	....
Branded grubby.....	1.3	1.40	1.50	1.85	2.10
No. 3.....	At value				

## DRESSED POULTRY.

### FRESH KILLED.

Fowls—Fresh—dry packed, milk fed—12 to box.	
Western, 66 lbs. and over to dozen, lb.....	30 @31
Western, 48 to 54 lbs. to dozen, lb.....	30 @31
Western, 43 to 47 lbs. to dozen, lb.....	28 @30
Western, 38 to 42 lbs. to dozen, lb.....	26 @28
Western, 31 to 35 lbs. to dozen, lb.....	23 @25

Western, dry packed, 5 lbs. and over, lb.....	27 @29
Western, dry packed, 4 1/2 lbs. each, lb.....	27 @29
Western, dry packed, 3 1/2 lbs. each, lb.....	25 @26
Western, dry packed, 3 lbs. and under, lb.....	21 @24

Old Cocks—Fresh—dry packed—boxes or bbls.	
Western, dry picked, small, boxes.....	17 @19
Western, scalded, bbls.....	16 @18
Ducks, Western, per lb.....	18 @24

### Squabs—

White, 11 to 12 lbs. to doz., per doz.....	11 @12
White, 10 lbs. to doz., per doz.....	9.50@10.00
Culls, per doz.....	1.50@ 3.00

## LIVE POULTRY.

Chickens, via express.....	26 @35
Old roosters, via freight.....	17 @17
Ducks, via express.....	33 @35
Turkeys, via express.....	30 @35
Geese, via express.....	20 @22
Pigeons, per pair.....	45 @45
Guineas, per pair.....	55 @55

## BUTTER.

Creamery (92 score).....	52 1/2 @52 1/2
Creamery, seconds.....	48 1/2 @48 1/2
Creamery, firsts.....	51 1/2 @52
Creamery, lower grades.....	@

## EGGS.

Fresh gathered, extras, per doz.....	41 @42
Fresh gathered, extra firsts.....	39 @40
Fresh gathered, firsts.....	36 1/2 @38
Fresh gathered checks, fair to choice, dry.....	29 @31
Fresh gathered dirties, No. 1.....	34 @35

## FERTILIZER MARKETS.

### BASIS NEW YORK DELIVERY.

#### Ammoniates.

Ammonium sulphate, bulk, f. o. b. works, per 100 lbs.....	\$3.30	@3.45
Ammonium sulphate, double bags, per 100 lbs., f. o. b. New York.....	3.75	@3.90
Blood, dried, 15-16% bulk, per unit.....		@4.80
Fish scrap, dried, 11% ammonia, 15% B. P. L. delivered Baltimore.....	Nominal	
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.....	5.10 and 10c	
Fish scrap, acidulated, 5% ammonia, 8% A. P. A., f. o. b. fish factory.....	3.85 and 50c	
Soda nitrate, in bags, 100 lbs., spot.....	@2.60	
Soda nitrate, in bags, futures.....	@2.62 1/2	
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	4.40 and 10c	
Tankage, unground, 9-10% ammonia.....	4.30 and 10c	

#### Phosphates.

Bone meal, steamed, 3 and 50 bags per ton.....	@38.00
Bone meal, raw, 4 1/2 and 50 bags per ton.....	@40.00
Acid phosphate, bulk, f. o. b. Balt., per ton, 16%.....	@10.00

#### Potash.

Kalmit, 12.4% bulk, per ton.....	@ 7.22
Manure salt, 20% bulk, per ton.....	@10.00
Muriate, in bags, basis 80%, per ton.....	@33.50
Sulphate, basis 90%, bags, ton.....	@45.00

## BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, for the week of February 17 to February 23, 1923:

	17.	19.	20.	21.	*22.	23.
Chicago.....	52	52	52	52	..	52
New York.....	51 1/2	51 1/2	51 1/2	51 1/2	..	51
Boston.....	52	52	52	52	..	52
Phila.....	51 1/2	51 1/2	51 1/2	51 1/2	..	51

Wholesale prices of carlots, fresh centralized butter, 90 score at Chicago:

	17.	19.	20.	21.	*22.	23.
Chicago.....	52	52	52	52	..	52

### Receipts of butter by cities, tubs:

	This week.	Last week.	Last year.	87c Jan. 1, 1922.
Chicago.....	40,658	21,642	28,298	369,739
New York.....	38,747	46,728	43,680	438,261
Boston.....	15,224	7,173	12,204	114,661
Phila.....	11,197	9,085	14,187	114,357

Total.....102,826 84,628 98,388 1,037,018,069,414

### Cold storage movement, lbs.:

	Into storage.	Out of storage.	On hand Feb. 23, week, 1922.	Cor. day of
Chicago.....	9,211	70,111	2,401,675	8,629,935
New York.....	154,700	117,959	2,364,071	5,087,054
Boston.....	23,455	61,371	1,232,615	3,412,919
Phila.....	46,590	29,110	470,426	934,790
Total.....	243,866	269,551	6,468,987	19,064,698



# FLAVOR AND COLOR

There is only one way that smoke can get into meat, that is by diffusion. You put smoke on the outside of your meat, and by diffusion a little of it only ever gets into your meat.

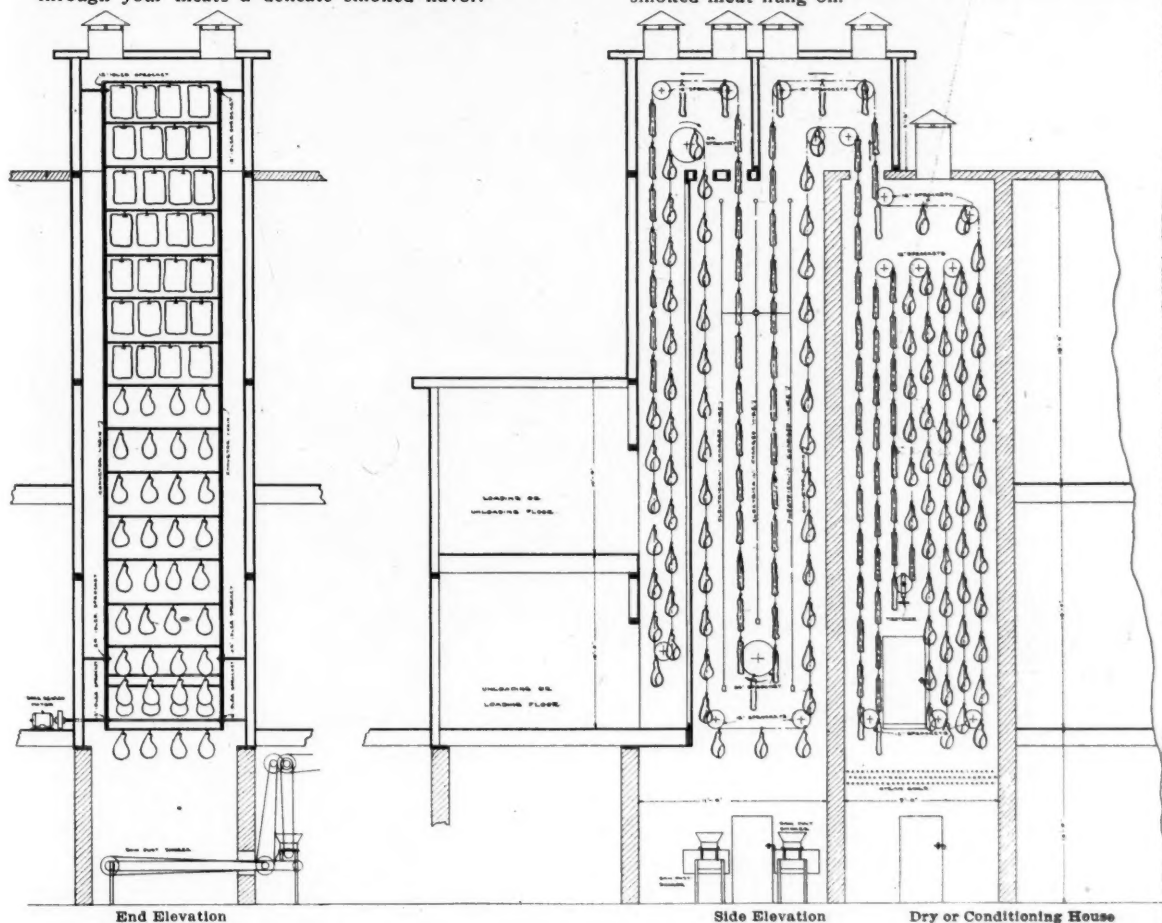
You must necessarily dry out your meats before they will take smoke. This puts more or less of an impervious crust on the outside of the meat, through which it is difficult for the smoke to penetrate. Consequently, you have very little, if any, smoked flavor in your smoked meats.

Smoke your sweet pickled meats as well as all other kinds, while they are wet and warm—just out of the soaking vats—and you will neutralize a considerable portion of the salt flavor, and at the same time get into and all through your meats a delicate smoked flavor.

There is only one way by which you can smoke your meats wet, and that is by the Alsop Electrical Meat Smoking Process.

Here is the way it is done:

The meat is hung on rods suspended between chains that are moving over sprockets through the electric smoke house, and then continuing into the conditioning or drying house adjacent. The wet meat smoked is dried to the consistency or firmness you wish, then the chain is started again and the meat commences to come back through the electric smoke house over other sprockets. It is then smoked again for the brilliant varnished appearance, and continues on until it reaches the unloading floors, where it is taken off, and more wet un-smoked meat hung on.



The Alsop Electrical Meat Smoking Process will do this for you:

1. Any permanent color, from the palest lemon to the darkest cherry. The color of every piece of your meat is always the same—just that particular shade you may want.
2. A delicacy in your sweet pickled meats that brings their flavor up very near to your box cure. A sweet smoked flavor, even in the coarsest dry salt.
3. Unusual keeping qualities, due to the preservative action of the smoke, which you get all through your meat, and the further fact you do not get your meat hot.

4. Shrinkage saving from 2% to 5%.

This process is the greatest invention ever offered the packing industry. Sooner or later you will put this process into your plant. Why not do it now, and get the big profits that the "first users" are getting over those who come in later.

- J. N. Alsop, the inventor of this process, also revolutionized the flour milling industry with his electric flour bleacher, and that is much larger than the packing industry. Ask any miller about the money those millers made who first adopted his process.

Delighted to show you the process, or smoke some meat for you, cured or fresh—this without any obligation.

Write for our booklet, "The Electrical Meat Smoking Process"

**Packers Meat Smoking Corporation**  
Central Trust Bldg. INCORPORATED OWENSBORO, KY.



Say Wilson's Certified Bacon  
—and Get it

**S**ELECTED for plump excellence of texture, evenness of fat and lean, smoothness of skin, these choicest pork sides are specially trimmed, and given our patient, exact curing and smoking.

The quality of the bacon is enhanced by the appetizing, mildly-sweet flavor which is thus imparted to it. Tell your dealer you *want* Wilson's Certified Bacon; if he hasn't it ask him to get it for you, we can stock him promptly.

**L**IKE all Wilson products, Wilson's Certified Bacon is selected, handled and prepared with the same *respect* your own mother shows toward anything she prepares especially for you.

• • •  
"Wilson's Meat Cookery"—Our authoritative book on the economical buying and cooking of meats mailed free on request. Write us a postal for it. Address Wilson & Co., Dept. 346, 41st Street and Ashland Avenue, Chicago.



*The Wilson label protects your table*



